



## **ROTARI TALENTO TRENTO DOC**

The Rotari Arte Italiana is a cuvee of Chardonnay grapes that are grown in the hills of the Adige Valley north of Trento.

### **METHOD OF PRODUCTION**

It is produced in the "Metodo Classico" and adheres to the strict quality standards mandated by the Trento D.O.C. guarantee. Rotari Arte Italiana is fermented in the bottle for 24 months.

### **DESCRIPTION**

Color: straw yellow

Bouquet: intense, elegant and complex

Flavor: dry, full, fragrant, well balanced, harmonious

Perlage: fine and persistent

Foam: light

ALCOHOL CONTENT: 12.5%

### **PAIRING**

Ideal as an aperitif, also recommended with first and second course dishes.

### **STORAGE**

Store horizontally in a cool place and avoid prolonged exposure to light.

SERVING TEMPERATURE: 43-46°F

