



## **ROTARI FLAVIO TALENTO TRENTO DOC**

Produced exclusively from grapes which are grown in estate vineyards in the best areas in the hills of the Adige valley in Trentino.

The wine is made from 100% Chardonnay grapes in traditional method with fermentation in the bottle.

### **VINIFICATION**

'Metodo Classico' (traditional) in conformance with the Talento Trento DOC discipline.

### **PREPARATION OF THE BLEND**

The grapes are rigorously hand-picked and selected and the stems are separated with caution to prevent damaging of the grapes. Successively, the grapes are pressed softly and left to macerate for 48 hours at cold temperature. After adding the carefully selected yeasts, the must is left to ferment: 60% in stainless steel tanks and 40% in oak barrels of 1-2 years old. After the first alcoholic fermentation the wine is left to lie on the lees for a period of 5 months. In February the blend is made from the Chardonnay fermented on both steel and oak.

### **TIRAGE**

Yeast and sugar is added to the blend, which is then bottled. The process of second alcoholic fermentation occurs inside the bottle.

### **AGEING IN THE BOTTLE**

After fermentation, the sparkling wine is left to lie on the lees for another period of at least 5 years.

### **CHARACTERISTICS**

Colour: Straw yellow with gold reflections

Fragrance: Intense, elegant and complex with hints of yeast and hazelnut perfectly mixed with the fruity varietal notes of the Chardonnay (red and yellow apple and nectarine)

Flavour: Full, fragrant, rich with elegant notes of custard crème, white chocolate and mature fruit.

Perlage: Extremely fine and persistent

ALCOHOL CONTENT: 13%

### **PAIRINGS**

The wine pairs well with fish dishes and seafood, cheeses and white meat. Also ideal as aperitif.

### **STORAGE**

Store in horizontal position in a dry, cool place. Avoid long exposure to light.

SERVING TEMPERATURE: 6-8°C

