



ROTARI RISERVA TALENTO TRENTO DOC

Produced exclusively from grapes which are grown in estate vineyards in the hills of Faedo and Pressano in the Adige valley (400–500 m a.s.l.). The climate and the strong difference in temperature between night and day favour the balanced development of the aroma's and sugars which form the evident acidity and bouquet.

GRAPE VARIETY AND VINIFICATION

Blend: 10% Pinot Noir and 90% Chardonnay grapes (of which 75% is fermented in stainless steel and 15% in French oak)

Vinification: Rotari Riserva is created from carefully selected and hand-picked Chardonnay and Pinot Noir grapes. Subsequently, the fast and attentive vinification facilitates the preservation of the aromatic and varietal richness. The Chardonnay and Pinot Noir grapes are separated from the stems and skins and then undergo delicate pressing. The must, after the static settling, undergoes alcoholic fermentation (first fermentation) in stainless steel tanks at a controlled temperature of 16 °C for a period 14-16 days. A small part of Chardonnay (15%) is fermented in small French oak barrels where it is left to age on the lees for at least 6 months. Afterwards, the blend is prepared and bottled. In accordance with the traditional Metodo Classico and the Trento D.O.C. discipline, the second fermentation takes place in the bottle at a temperature of 12 °C for a period of 45-50 days. The following aging on the lees lasts at least 48 months. It is performed at a controlled temperature of 13-14 °C and favours the slow evolution of Rotari Riserva with an enhanced aromatic complexity and organoleptic richness.

ORGANOLEPTIC CHARACTERISTICS

Colour: bright yellow with intense gold reflections.

Bouquet: mature, with hints of custard cream and white chocolate mixed with notes of candied fruit and enriched with well-developed notes (toasted hazelnut and dried fruit) which derive from the long ageing on the lees.

Flavour: Ample, rich, dry but smooth, with a delicate bouquet and a pleasantly soft finish.

Perlage: extremely fine, elegant and persistent.

ALCOHOL CONTENT: 12,5%

PAIRINGS

Excellent as aperitif, pairs well with fish dishes and seafood.

STORAGE

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

SERVING TEMPERATURE: 6-8°C

