



# ENDRIZZI

CULTURA DEL VINO DAL 1885

ENDRIZZI BRUT  
TRENTODOC - METODO CLASSICO  
EXPERIENCE FRESHNESS

#### AVERAGE CHEMICAL ANALYSIS\*

Alcohol  
12,5 %

Residual sugar  
6,5 g/l

Acidity  
7 g/l

Extract  
20 g/l

Recommended serving  
temperature  
4°

Aging potential  
The wine arrives in  
stores perfectly mature  
and fully developed.  
Not to be aged for  
longer than 2 years.



**Varietal profile** Chardonnay.

**Vineyard** Small terraced allotments in different and high steep vineyards.

**Yield per hectare** 80 hl

**Picking** After cluster thinning in July, the grapes are handpicked and transported in small crates to prevent grape damage.

**Production** Delicate, whole cluster pressing takes place in an inert atmosphere to prevent oxidation. The first fermentation is carried out in thermo-regulated stainless steel tanks. Classic secondary fermentation in the bottle as provided for by Trentodoc. Sur-lie-aging for more than 24 months to maintain the fragrance of the original wine intact. "Dosage" is kept to a minimum, so as not to alter the characteristics naturally conferred by highly favorable environmental factors, the prise de mousse and by an especially meticulous artisanal manufacturing process.

**Description** Soft straw color with light green highlights, alive, fine and elegant perlage of minute and continuous bubbles. The perfume is intense, varietal accompanied by light hints of green apple, which convey a particular refinement. Sapid and salty to taste, yet lively and elegant at the same time.

**Food recommendations** As any first class spumante Trentodoc, Endrizzi Brut is the perfect aperitif and can be enjoyed throughout the entire meal.



\*The information may vary according to the vintage