



**ENDRIZZI**  
CULTURA DEL VINO 1885

PIANCASTELLO ZERO  
DOSAGGIO ZERO RISERVA - TRENTODOC - METODO CLASSICO

**AVERAGE  
CHEMICAL ANALYSIS\***

ABV  
13 %

Residual sugar  
< 2 g/l

Acidity  
5,5 g/l

Extract  
20 g/l

Serving temperature  
6°C

Ageing potential  
over 10 years



**Grape variety** Chardonnay, Pinot Nero.

**Vineyards** The grapes come from the historic Piancastello vineyard, planted in the early 1980s by Paolo Endrici on dolomite rock on the slopes of Monreale Castle and from plots of land sought after with similar characteristics.

**Yield per hectare** 50 hl

**Picking** After thinning out, the grape bunches are handpicked to ensure their integrity until pressing.

**Winemaking** Soft and rapid pressing of whole bunches to minimise contact between must and skin. The first fermentation of the wine is carried out for a small part in barrique and most of it in stainless steel temperature-controlled vats. The secondary fermentation occurs in the bottle, as required by Trentodoc specification. Lees ageing for at least 36 months, to obtain an otherwise unattainable elegance. No sugar is added, to enhance the naturally fresh characteristics of a typical Trentodoc.

**Tasting notes** Vivid straw yellow colour, lively perlage, minute and continuous. The aroma is intense, particularly refined and reminiscent of green apple and bread crust, accompanied by mineral notes. Dry, clean, and elegant on the palate, with an especially soft and persistent mouth- feel.

**Serving suggestion** Like any top class Trentodoc, Piancastello Zero is the perfect aperitif and can surely be enjoyed throughout an entire meal. We recommend to pair it with a fresh fish tartare.



\*The information may vary according to the vintage