



# ENDRIZZI

CULTURA DEL VINO DAL 1885

## PIANCASTELLO ROSÉ

BRUT RISERVA – TRENTODOC – METODO CLASSICO  
LAVISHING SENSUAL PLEASURE

### AVERAGE CHEMICAL ANALYSIS\*

Alcohol  
12,5 %

Residual sugar  
9 g/l

Acidity  
5,5 g/l

Extract  
19 g/l

Recommended serving  
temperature  
6°

Aging potential  
10 years and more



**Varietal profile** Pinot Nero, Chardonnay.

**Vineyard** Inclined terrace near Castello di Monreale - Königsberg planted guyot style with old vines from selected „metodo classico“ clones.

**Yield per hectare** 50 hl

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

**Production** The first fermentation of the wine is carried out partially in barrique and partially in stainless steel. Classic secondary fermentation in the bottle as provided for by Trentodoc. Sur-lie-aging for over 48 months to obtain an otherwise unattainable elegance. “Dosage” is kept to a minimum, so as not to alter the characteristics naturally conferred by highly favorable environmental factors, by time, and by an especially meticulous artisanal manufacturing process.

**Description** Soft pink color, alive, and delicate - elegant perlage, minute and continuous. The perfume is intense and particularly refined with fruity and bread crust, particularly complex. Alive with taste and extremely personal.

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



\*The information may vary according to the vintage