



ENDRIZZI

CULTURA DEL VINO DAL 1885

PIANCASTELLO ZERO

DOSAGGIO ZERO RISERVA - TRENTO DOC - METODO CLASSICO

CAPTIVATING AUTHENTICITY

AVERAGE CHEMICAL ANALYSIS*

Alcohol
13%

Residual sugar
< 2 g/l

Acidity
7,5 g/l

Extract
20 g/l

Recommended serving
temperature
6°

Aging potential
10 years and more



Varietal profile Chardonnay, Pinot Nero.

Vineyard Soils with dolomitic limestone characteristics near the Castle of Monreale - Königsberg, one of the very few vineyards in the region structured as an authentic clos: surrounded by woods and trained with guyot for over 30 years, with vines coming from the Champagne region.

Yield per hectare 50 hl

Picking After green harvesting in July, the grapes are handpicked and transported in small crates to prevent grape damage.

Production The first fermentation of the wine is carried out in stainless steel tanks. As every Trentodoc, the second fermentation happens in the bottle. Sur-lie-aging for at least 48 months to obtain an otherwise unattainable elegance. No "dosage" is added, 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 Vivid straw yellow color, high-spirited perlage, minute and continuous. The perfume is intense, particularly refined, and reminiscent of green apple and bread crust, accompanied by mineral notes. Dry, clean, and elegant with an especially soft and persistent mouth- feel.

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



*The information may vary according to the vintage