



ENDRIZZI

CULTURA DEL VINO DAL 1885

PIANCASTELLO RISERVA BRUT RISERVA – TRENTODOC – METODO CLASSICO TAKING OFF TASTEFULLY

AVERAGE CHEMICAL ANALYSIS*

Alcohol
13,0 %

Residual sugar
6 g/l

Acidity
7 g/l

Extract
19,5 g/l

Recommended serving
temperature
6°

Aging potential
10 years and more



Varietal profile Chardonnay, Pinot Nero.

Vineyard Inclined terrace near Castle of 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 at least 36 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 Vivid straw yellow color, high-spirited perlage, minute and continuous. The perfume is intense, particularly refined, and reminiscent of bread crust, accompanied by light notes of vanilla and honey. Dry, clean, and elegant, an especially soft and persistent mouth-feel.

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



*The information may vary according to the vintage