



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 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-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 unique.

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



*The information may vary according to the vintage