



Oro Rosso

Dosaggio Zero 60 mesi Trento
DOC

**Metodo Classico - Bottle
Fermented**

REGION

Trentino

VARIETY

Chardonnay, ripened in the most ideal vineyards located in the typical zone of Valle di Cembra.

Exposure and altitude: South-East, South 1600 – 2000 feet ASL
(500 – 600 m ASL).

Soil composition: Silty-sandy, loose, of porphyric origin.

Cultivation method: Guyot. Simple Trentino pergola. 5500 vines/
hectare.

Harvest: Manual harvesting in early September.

Vinification process: Whole cluster soft pressing in controlled atmosphere, static decantation of the must. Fermentation at controlled temperature in stainless steel tanks. Ageing on the lees in stainless steel tanks for about 6-7 months. Secondary fermentation in the bottle, on the lees for 60 months.

**ORO
ROSSO**
Trento DOC

TASTING NOTES

Deep straw-yellow color, refined and elegant aroma of ripe fruits which slowly fades into a more balsamic and spicy tone. The full-bodied and voluminous nature is underlined by the dense perlage.