



Oro Rosso

Brut Rosé Trento DOC
Metodo Classico - Bottle
Fermented

REGION

Trentino

VARIETY

Pinot Nero. Vineyards located in Valle di Cembra.

**ORO
ROSSO**
TRENTODOC

Exposure and altitude: South, south-East, 1500 – 1700 feet ASL
(400 – 500 m ASL).

Soil composition: Loose, fluvial-glacial soils with little structure,
created from the weathering of porphyric rocks.

Cultivation method: Guyot and simple Trentino pergola. 5000 vines/
hectare.

Harvest: Manual harvesting in the first 10 days of September.

Vinification process: Whole cluster soft pressing, static decantation
of the must. Fermentation at controlled temperature in stainless
steel tanks. Ageing on the lees for about 6 months. Secondary
fermentation in the bottle, on the lees for 48-56 months.

TASTING NOTES

Intense and fruity aroma, with
a lively, highly individual palate.