



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.