



## Oro Rosso

Brut Rosé Trento DOC  
Metodo Classico - Bottle  
Fermented

### REGION

Trentino

### VARIETY

Pinot Nero. Vineyards located in Valle di Cembra.

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.

**ORO  
ROSSO**  
TRENTO DOC

### TASTING NOTES

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