

"A...Silvano" Trento DOC Extra Brut

Famiglia Piacentini

CLASSIFICATION D.O.C.

TYPE Sparkling

REGION Trentino Alto Adige

PROVINCE Trento

GRAPE VARIETY 100% Chardonnay

TYPE OF FARMING Conventional

HARVEST Manual



The base wine is produced with fermentation at controlled temperature in steel tanks.

MATURATION

The bottling happens after the maturation of the base wine in steel tanks, and then the frothing in the bottle. Before the disgorging, the wine matures for at least 36 months on yeasts.

TASTING NOTES

The wine shows a brilliant straw-yellow colour, with a fine and persistent perlage. To the nose it is intense and fragrant, with bread crust, white flowers and vanilla memories. To the taste the wine is rich, soft, persistent with a fresh and fruity finish, fine and elegant.

SIZES AND SPECIAL PACKAGING

75 Cl bottles.

