

Trento DOC Mach Rosé

Istituto Agrario San Michele all'Adige



CLASSIFICATION	D.O.C.
TYPE	Sparkling Rosé
REGION	Trentino
PROVINCE	Trento
GRAPE VARIETY	Pinot Nero
TYPE OF FARMING	Simple Trentino pergola cultivation method
HARVEST	Manual, third decade of September.

VINIFICATION

Traditional white wine vinification process. Fermentation performed entirely in stainless steel containers. Second fermentation occurs in the spring after harvesting.

MATURATION

Maturation and yeast refermentation for more 24-36 months and subsequent disgorgement.

TASTING NOTES

Pale pink colour with a slight tendency to copper. Very delicate and fruity aroma with strawberry and red berries overtones; spicy palate, very fresh and inviting, with an important mineral ending. Fine and persistent.

Perfect match with all meals with dished of shellfish, fish soups, white meat and stewed seconds. Excellent as an aperitif.

SIZES AND SPECIAL PACKAGING

75 cl bottles.