

VILLA VESCOVILE



TRENTO DOC

Metodo Classico Brut

Grapes varietals

Chardonnay 100%, selected from the exclusive area of Trento in Northern Italy.

Production technique

Temperature-controlled fermentation in stainless steel tanks, secondary fermentation in the bottle on the lees for at least 24 months.

Organoleptic characteristics

Colour: Golden with a fine perlage.

Bouquet: elegant floral bouquet.

Taste: fresh and bright, full and rich with a complex structure and elegant finish.

Winemaker's recommendations

A perfect accompaniment to any dish. Serve at a temperature of 8/10 °C.

Consigli del produttore

Ideal as an aperitif or to accompany a complete meal. Open at the moment and serve it at a temperature of 8/10°C. Alcohol content 12,50% vol.

Rocca delle Macie