



Spumante Trento DOC Riserva 2018

Madonna delle Vittorie

Type	Sparkling wine
Origin	Italy, Trentino
Producer	Madonna delle Vittorie Trentino
Classification	DOC
Expansion	After harvesting in September, the grapes are pressed whole, with only 50–55% of the must being used. Fermentation takes place partly in stainless steel tanks (Pinot Nero and 1/3 Chardonnay) and partly in 20 hl wooden barrels. After blending, the bottle fermentation process (Metodo Classico) follows, with a yeast storage period of 60 months. Disgorging is carried out without dosage – the wine is topped up with the same base wine. Residual sugar: 1 g/l.
Contents	75 cl
Vintage	2018
Enjoyment phase	up to 12 years of age
Serving temperature	8 °C
Alcohol content	12.5 %
Grape varieties	Pinot Nero / Pinot Noir / Blauburgunder 30 %, Chardonnay 70 %
Article no	11606218

Comments

Made from Chardonnay (70%) and Pinot Nero (30%) from Arco (Cretaccio and Gazzi vineyards), cultivated using the Guyot system. The wine displays a balanced combination of freshness, lively acidity and initial ripe notes. Between 2027 and 2030, it will reach its full expressiveness with elegant aromas of dried fruit, honey and fine pastries.

Pairing

Perfect with oysters, raw fish, fine shellfish, mild blue cheeses and rich fish dishes.

Tasting notes

Bright, brilliant golden yellow with fine, long-lasting perlage. Aroma of brioche, toasted almonds, bread crust, white flowers and citrus notes. Soft, creamy and balanced on the palate, with fine acidity and a long, complex finish.