



Marchesi Guerrieri Gonzaga
TRENTODOC



Cento

**Blanc de Blancs - Vintage
Extra Brut**

APPELLATION
Trentodoc Riserva

VINTAGE
2015

GRAPE VARIETY
Selection of 100% Chardonnay grapes.

PRODUCTION AREA
Mountain vineyards located between 400 and 600 meters above sea level, on the hills of Pressano and the Cembra Valley.

SOIL
Porphyritic - volcanic of various origins. Red marl in the Pressano area, sandy loam in the Cembra Valley, and medium-textured in other areas, all originating from morainic deposits.

HARVEST
The grapes are hand-harvested at full ripeness, between the end of August and the first days of September.

VINIFICATION
Fermentation in stainless steel tanks at controlled temperature. Aged for eight months in stainless steel on the lees with frequent bâtonnage. The second fermentation takes place in the bottle, with tirage carried out in May of the year following the harvest.

AGING DURATION
100 months on selected lees.

RESIDUAL SUGAR
2.77 g/l

ACIDITY
6.79 g/l

ALCOHOL CONTENT
12.5% vol

SERVING TEMPERATURE
8 °C

FORMATS
Bottle 0.75 l

MADE IN ITALY | Allergens: contains sulfites