



Marchesi Guerrieri Gonzaga
TRENTODOC



Riserva Privata

Blanc de Blancs - Vintage
Extra Brut

APPELLATION

Trentodoc Riserva

VINTAGE

2020

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

60 months on selected lees.

RESIDUAL SUGAR

2.09 g/l

ACIDITY

7 g/l

ALCOHOL CONTENT

12.5% vol

SERVING TEMPERATURE

8 °C

FORMATS

Bottle 0.75 l