



Marchesi Guerrieri Gonzaga

TRENTODOC

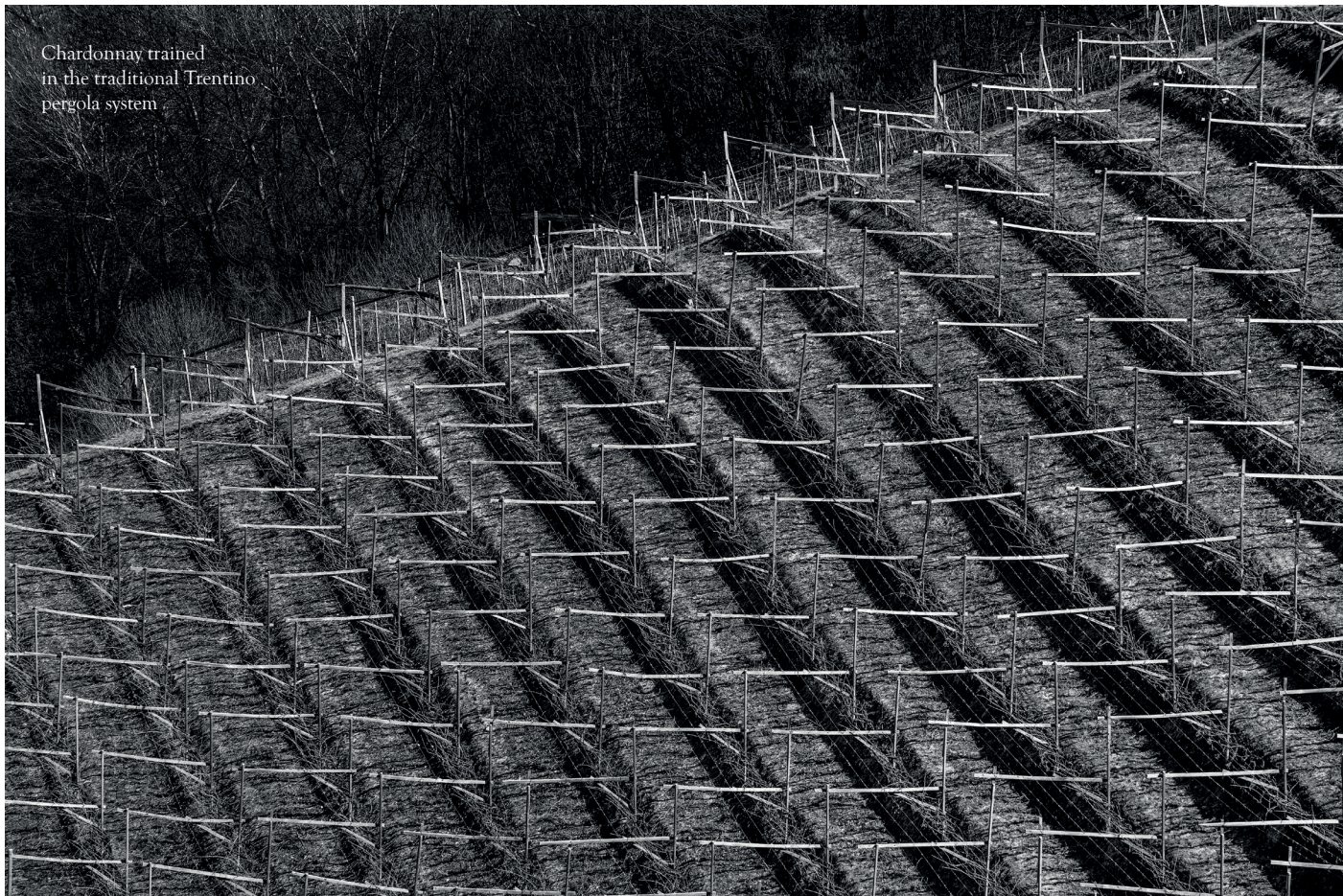
THE EXPERT HANDS OF THE MARCHESI GUERRIERI GONZAGA
HAVE GIVEN LIFE TO A NEW EXPRESSION OF THEIR SAVOIR-FAIRE
WITH TRENTODOC SPARKLING WINE,
A TRIBUTE TO THE MOUNTAINS OF TRENTINO
FROM WHICH IT ORIGINATES.

The vineyards
of the Cembra Valley



Our sparkling wines are crafted exclusively from **Chardonnay grapes** grown on the **hills of Pressano** at an altitude of 400 meters, producing structured wines, and in the upper **Cembra Valley** at altitudes between 400 and 700 meters, where more floral wines with pronounced acidity and great freshness are born. The **harvest** is carried out **exclusively by hand**, taking place between the last ten days of August and the first days of September. The grapes are processed immediately, and the **fermentations are conducted exclusively in temperature-controlled stainless steel tanks**. The wine remains on its lees, which imparts complexity before bottling. This is followed by the **aging process**, where the magic comes to life. Finally, after disgorging, the wine rests for months in the silence of the cellars. The combination of such diverse parcels gives rise to an extremely **elegant** and **vertical sparkling wine** with a strong identity, a tribute to the magnificent **mountains of Trentino**.

Chardonnay trained
in the traditional Trentino
pergola system





CUVÉE PIETRA

**Blanc de Blancs - Millesimato
Extra Brut**

DENOMINATION
Trentodoc Riserva

GRAPE VARIETY
Selection of Chardonnay grapes.

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

SOIL
Porphyritic - volcanic in origin with various types. Red marls in the Pressano area, sandy loam in the Cembra Valley, and medium-textured soils in other areas, all originating from moraine sediments.

HARVEST
Grapes are harvested manually upon reaching full maturity, between the end of August and the first days of September.

VINIFICATION
Fermentation in temperature-controlled stainless steel tanks.
Aging for eight months in stainless steel on the lees with frequent bâtonnage.
The second fermentation occurs in the bottle, with tirage performed in May of the year following the harvest.

AGING DURATION
36 months on selected lees.

ALCOHOL CONTENT
12.5% vol

FORMATS
Bottle 0.75 l - Magnum 1.5 l - Jeroboam 3 l

MADE IN ITALY
Allergens: contains sulfites



Riserva Privata

**Blanc de Blancs - Millesimato
Extra Brut**

DENOMINATION

Trentodoc Riserva

GRAPE VARIETY

Selection of Chardonnay grapes.

PRODUCTION AREA

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

SOIL

Porphyritic - volcanic in origin with various types. Red marls in the Pressano area, sandy loam in the Cembra Valley, and medium-textured soils in other areas, all originating from moraine sediments.

HARVEST

Grapes are harvested manually upon reaching full maturity, between the end of August and the first days of September.

VINIFICATION

Fermentation in temperature-controlled stainless steel tanks.
Aging for eight months in stainless steel on the lees with frequent bâtonnage.
The second fermentation occurs in the bottle, with tirage performed in May of the year following the harvest.

AGING DURATION

60 months on selected lees.

ALCOHOL CONTENT

12.5% vol

FORMATS

Bottle 0.75 l

MADE IN ITALY
Allergens: contains sulfites



Cento

Blanc de Blancs - Millesimato
Extra Brut

DENOMINATION
Trentodoc Riserva

GRAPE VARIETY
Selection of Chardonnay grapes.

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

SOIL
Porphyritic - volcanic in origin with various types. Red marls in the Pressano area, sandy loam in the Cembra Valley, and medium-textured soils in other areas, all originating from moraine sediments.

HARVEST
Grapes are harvested manually upon reaching full maturity, between the end of August and the first days of September.

VINIFICATION
Fermentation in temperature-controlled stainless steel tanks.
Aging for eight months in stainless steel on the lees with frequent bâtonnage.
The second fermentation occurs in the bottle, with tirage performed in May of the year following the harvest.

AGING DURATION
100 months on selected lees.

ALCOHOL CONTENT
12.5% vol

FORMATS
Bottle 0.75 l

MADE IN ITALY
Allergens: contains sulfites

NOTE



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