



Furletti Riserva

Trento DOC - Dosaggio Zero

A vintage traditional-method sparkling wine made from the finest Chardonnay and Pinot Noir grapes grown on the hillsides. The grapes are hand-harvested and carefully selected between late August and early September, then undergo a long period on the lees to gain character and complexity. The combination of the two grapes and partial oak ageing give richness of aroma, structure and pleasure.

Wine

Range: Selections

Style: Dosage Zero (2 g/L residual sugar)

Appellation: Trento DOC

Grape varieties Chardonnay and Pinot Noir

Vinification

Hand-harvested and selected between late August and early September. Gentle whole-bunch pressing and natural settling are followed by controlled-temperature fermentation in stainless-steel tanks and oak barrels for 40% of the wine. The wine rests on fine lees for 6-7 months with regular batonnage. The final blend is prepared one month before bottling for the second fermentation and is aged on the lees in bottle for at least 60 months before disgorgement.

Growing Area

Altitude: 400-500 m a.s.l.

Exposure: South-East

Soil: limestone

Training system: Guyot and Trentino Pergola

Wine Characteristics

Colour: intense golden yellow

Aroma: an intense bouquet with yellow-fleshed fruit, pastry and toasted notes; Pinot Noir maturity adds further complexity.

Palate: creamy, persistent bubbles; balanced, mineral and refined, with a long finish.

Food Pairings

A characterful, versatile sparkling wine. It shines with fish and shellfish dishes, where its elegance can be fully expressed.