



## Reiff

Trento DOC - Extra Brut

A traditional-method sparkling wine made predominantly from Chardonnay grapes grown on the hillsides, reflecting both the style and the terroir of our winery. The grapes are hand-harvested and carefully selected between late August and early September. Starting with exceptional raw material, we create a fresh, harmonious and delicate wine that expresses the authentic character the Dolomite region.

### Wine

**Production method:** Traditional Method

**Style:** Extra Brut (4 g/L residual sugar)

**Appellation:** Trento Doc

**Grape variety:** Chardonnay

### Vinification

The grapes are hand-harvested and selected between late August and early September. They undergo gentle whole-bunch pressing and natural settling. Fermentation takes place at a controlled temperature in stainless-steel tanks and, for 30% of the wine, in oak barrels.

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. It is then aged in the bottle on the lees for at least 30 months before riddling and disgorgement.

### Growing Area

**Exposure:** South-East / South-West

**Soil:** clayey, with a medium limestone content

**Training system:** Guyot e Pergola Trentina

### Wine Characteristics

**Colour:** pale golden yellow

**Aroma:** rich and multifaceted, opening with citrus and yellow-fleshed fruit notes, followed by hints of bread crust and pastry. Subtle toasted nuances further enrich the bouquet.

**Palate:** fine, persistent bubbles and a pleasantly balanced palate, with a distinctive mineral elegance. The 4 g/L residual sugar smooths the edges while allowing the fresh character of its terroir to shine through.

### Food Pairings

A versatile traditional-method sparkling wine, ideal as an aperitif or throughout a meal. It pairs beautifully with traditional Trentino dishes, as well as Italian and international cuisine..