

Reiff

Sparkling wine obtained from Chardonnay grapes grown on hill area, a stylistic and territorial expression of our estate. The grapes are manually harvested under careful selection between the end of August and the beginning of September. Starting from excellent grapes we get a fresh, harmonious and delicate wine that expresses the authenticity of the Dolomite region.

Wine

Line: sparkling wine
Dosage: extrabrut (4 g/l suga residual)
Denomination: Trento Doc
Variety: 100% Chardonnay
Yield: 45 hl / ha

Vinification

Manual harvest and selection of grapes, between the end of August and the beginning of September; Gentle pressing of whole bunches and racking for natural sedimentation. Fermentation at controlled temperature in stainless steel tanks and barriques for about 30% of the wine. It rests for 6-7 months on the fine lees with periodic batonnage before the assemblage that is carried out one month before the bottling and tirage. This is followed by an aging in bottle on the lees for at least 30 months before the remuage and the disgorgement.

Production area

Altitude: 400 - 500 m.a.s.l.
Orientation: South - East
Soil: gravel land with a high limestone content
Training system: Guyot - Pergola Trentina

Wine features

Color: soft golden yellow
Bouquet: it is rich in facets that starting from citrus notes and yellow pulp fruits leads to hints of bread crust and pastry, where the notes of toasting further enrich the bouquet.
Taste: on the palate the perlage is fine and persistent and the wine is pleasantly balanced, with a gentle mineral elegance. The residual sugar of 4 g / L allows to express the fresh character of the territory of origin by smoothing the roughness.

Pairings

Reiff is a versatile sparkling wine, which can be enjoyed as an aperitif or consumed throughout the meal, it is perfect for pairing with typical Trentino cuisine in addition to Italian and international food.

