

ROSSI

REGÈ



Trento DOC Millesimato
Metodo Classico Brut



“The sparkling wine is,
first of all,
a great white wine”

Giacomo Rossi



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Metodo Classico Brut

VARIETAL:

80 % Pinot nero
20 % Chardonnay

ALCOHOL:

12,5% vol.

VINTAGE:

2019

PLANTING DENSITY:

4500 vines/acre

VINEYARDS AGE:

30/40 anni

YIELD/VINE:

5,5 lb/vine
(2,5 kg/vine)

SERVING

TEMPERATURE:

39,2 – 42,8°F
(4-6 °C)

PRODUCTION:

7.000 Bottles

DOSAGE:

0,19 oz
(5,5 g/l)

TIRAGE:

April 2020

DEGORGEMENT:

December 2022



VINEYARD

Vines laid down on the hills above Leno and Adige Valley.

SOIL

Calcareous matrix, loamy texture, pebbly, permeable.

TRAINING SYSTEM

Simple Pergola Trentina.

HARVEST

Manual, first ten days of September.

WINEMAKING

Selection and harvesting of grapes exclusively handmade, in crates left to stand one night in a refrigerating room at 4°C. The pressing follows the strict guidelines of French principles; soft and with whole bunch of grapes. The alcoholic fermentation in steel tanks at a monitored temperature is followed by malolactic fermentation, to give it sweetness and creaminess. The *élevage* prolongs itself for seven months more, in view of tirage.

AGING

32 months on the lees (*sur lies*)



TASTING NOTES

It has a brilliant gold color, in synergy with a fine *perlage*, strong, slow and constant in ascent. The olfactory range goes through strong citrus-like and milky tastes, on a light mineral foundation. There are also gently roasted notes, connected to mountain floral scents and crust of bread. The mouthfeel gives elegance, creaminess and a great acidic energy. The palate returns *from the first moment* all the memories felt on the nose. The tasty weave gives dynamic and long persistence.



PAIRINGS

Not only just the classic combinations such as seafoods, shellfishes and *foie gras* for example. It also combines with a mushroom risotto and Trentingrana, hinting at light fried foods or delicate meats such as tartare.



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