

Trento DOC Mach Rosé

-Istituto Agrario San Michele
all'Adige-



Italy
Trentino
Trento



VINIFICATION

Traditional white vinification with short cold maceration of the must. Fermentation entirely in stainless steel tanks. The secondary fermentation (prise de mousse) takes place in the spring following the harvest,



AGEING

Maturation and ageing on the lees for 24-36 months, followed by disgorgement.



Pale pink colour with subtle copper highlights.



TASTING NOTES



On the nose, very delicate and fruity, with notes of strawberry and small red berries.



CLASSIFICATION

D.O.C.

WINE TYPE

Rosé sparkling wine

ALC./VOL.

12,5%



GRAPE VARIETIES

Pinot Nero

FARMING SYSTEM

Simple Trentino pergola

HARVEST

Manual, mid-September



The palate is spicy, very fresh and inviting, with an important mineral finish. Fine and persistent perlage.