

# OROROSSO

## TRENTODOC

### ORO ROSSO Dosaggio Zero *Trentodoc*

OROROSSO comes from the expression used in the Cembra Valley to refer to the porphyry of volcanic origin present on the valley slopes. OROROSSO Dosaggio Zero is a Classic-Method sparkling wine made only from Chardonnay grapes ripened in the vineyards of the Cembra Valley. The altitude, over 550 m a.s.l., and the deep loamy-sandy soil, of porphyry origin, give the product elegance and longevity. OROROSSO Dosaggio Zero perfectly embodies the characteristics of its terroir, where porphyry, a hard and resistant volcanic stone, is not only the engine of the local economy but also the distinctive element in the lithological composition of the soil, which indelibly defines the characteristics of this wine.

**TASTING NOTES:** With its highly-evident straw-yellow colour with fine perlage, OROROSSO Dosaggio Zero is decisive to the nose, with notes of white melon, peach and pineapple. In the mouth it is resolute, almost vertical with acid/flavour synergy supporting the entire phase, characterized by good structure and mineral finish.

**PRODUCTION AREA:** Upper Cembra Valley

**VARIETY:** 100% Chardonnay

**VINEYARDS:** These are the highest Chardonnay vineyards in the Cembra Valley in the municipalities of Cembra and Lisignago, Alta Valle and Segonzano. From a geological point of view, a large part of the Cembra Valley rests on a porphyritic platform dating back to the Permian age (250 million years ago); the valley has undergone a modelling process of fluvial-glacial origin. The morphology of the valley, which is one of a kind, has populated shelves on both banks of the Avisio up to an altitude of 800–950 m. a.s.l. but, for climatic reasons, only the right-hand slopes facing south-east are under vine.

**VINIFICATION:** Chardonnay grapes are harvested from selected vineyards in small containers and pressed whole in the marmonier. The various vineyards are vinified separately and then assembled in cuvées in spring. Before the summer, the wine is drawn and from here a long path begins *sur lattes* lasting about 60 months, which ends with disgorgement without dosage. Before being marketed, OROROSSO Zero Dosaggio continues to age for 3 months in bottles.

**YIELD:** 55 hl/ha

**ANALYSIS:**

Alcohol: 12.5%

Acidity vol.: 6.2 g/l

Sugars: below 1 g/l

**DOSAGE:** Nature

**AGEING SUR LATTES:** about 60 months

