



CEMBRA ▲
cantina di montagna

**ORO ROSSO RISERVA
DOSAGGIO ZERO**
TRENTODOC®

PRODUCTION AREA

Cembra valley, Trentino

VINE

100% Chardonnay

TRAINING SYSTEM

Simple Trentino pergola and guyot

VINEYARDS

Exposure south, south-west, south-east

Altitude 600-750 m ASL

Soil medium deep, sandy loam, well drained with a good supply of organic substance. Good biological fertility.

VINIFICATION PROCESS

Harvest manual harvest in August / early September

In the cellar Soft and whole pressing of the grapes in the marmonier, natural cold static decantation, fermentation at controlled temperature, ageing on the lees in stainless steel tanks for 6 months

Tirage in the spring after the grape harvest

Disgorgement After about 48 months of maturation in the bottle

Alcohol 12,5 % ABV

Acidity 7,2 g/l

Sugars 1,8 g/l

YIELD

50-55 hl/ha

AGEING POTENTIAL

10 years

A deep and creamy Trentodoc, the precious outcome of a territorial vocation that has been able to shape the impervious slopes of the Cembra Valley into a natural painting of rare beauty. It is made from Chardonnay grapes cultivated in porphyry soils, the so-called Oro Rosso (Red Gold) of the valley's inhabitants, a rock that gives extraordinary flavor, minerality and persistence.

Oro Rosso enchants the eye with its bright straw yellow color and its fine, bright and persistent perlage. The nose chases notes of ripe yellow fruit, followed by elegant notes of barley and pastry. On the palate this heroic Trentodoc conquers the palate with an extraordinary verticality, minerality and sapidity.

