



Moser

Trentodoc Brut 51,151 NV

Trentodoc Brut 51,151 NV by Moser Trento is a refined traditional method sparkling wine, combining elegance and precision. Aromas of citrus, white flowers, and light pastry notes emerge on the nose. The palate is fresh and harmonious, with fine perlage and a clean, persistent finish.

Flavor profile

A champagne method wine produced exclusively from Chardonnay grapes. This wine displays a pale yellow hue, with fresh and fragrant aromas. It has a light body with a creamy texture and fine mousse. It's dry with refreshing acidity and a long persistent finish.

Food pairing

This sparkling wine has a refreshing taste and is easy to drink by itself. Its dry and light style makes it a perfect match for light appetizers like soft cheese, arugula salad, or oysters. To enjoy it at its best, serve it well chilled in a flute glass.

Tasting notes

Founded by legendary Italian cyclist Francesco Moser, the firm's 51,151 (named in honor of Francesco's 1984 Hour Record when he smashed the previous world record) boasts all the freshness, finesse, fruit and energizing mineral Trentodoc has become famous for. A great representation of refined elegance and a natural expression of this terroir. Fine perlage, straw-yellow in color, fresh and fragrant notes on the nose. The palate is crisp with compliments of yeasty notes and good sapidity.

Winemaking

Pressing of whole grapes with selection of free-run juice, fermentation and aging in steel tanks and large oak barrels. Aged in bottle on lees.

Appellation

DOC

Region

Trento

Country

Italy

Wine type

White

Blend

Chardonnay

Vintage

NV

Alcohol %

12

Bottle size (ml)

750

Elevation

1200

Soil

Mostly limestone

Vineyard

15-25 years old

Harvest

Hand-harvested