

**Appellation**

DOC

Region

Trento

Country

Italy

Wine type

White

Blend

Chardonnay

Alcohol %

12

Bottle size (ml)

750

Vineyard

15-25 years old Elevation 350 m Harvest
Hand-harvested Soil Mostly limestone

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

Straw yellow color, fresh and fragrant aromas. On the palate, creamy and balanced mild moderate intense Aroma:.

Food pairing

With its fresh notes and pleasant drinkability, this brut can be enjoyed on its own. Due to its dry and light style it pairs with light appetizers such as soft cheese, arugula salad or oysters. Serve well chilled in a flute glass.

Tasting notes

Straw yellow color, fresh and fragrant aromas. The palate is dry with refreshing acidity and long persistence. On the palate, Creamy and balanced mild moderate intense Aroma:.

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.