

**Appellation**

DOC

Region

Trento

Country

Italy

Wine type

White

Blend

Chardonnay

Alcohol %

12.5

Bottle size (ml)

1500

Vineyard

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

Moser

Trentodoc Brut Nature Magnum

Trentodoc Brut Nature Magnum by Moser Trento offers a pure and essential expression of Trentodoc, enhanced by the large format. With no added dosage, it reveals crisp notes of citrus, green apple, and mineral nuances. The palate is dry, vertical, and elegant, with fine bubbles and a long, vibrant finish shaped by slow maturation.

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.