

SALISA BRUT

«A mountain Classic Method resulting from a unique Terroir like the one of the Cembra Valley»



Valle di Cembra, Trentino
Italy



Calcareous soil located at an
altitude of minimum 500 m asl



Chardonnay 100%
Millesimato / Vintage



Trento Doc



Simple Trentino Pergola and
Guyot



Best temperature 8-10° C



Excellent as an aperitif. It
goes perfectly with many
appetizers based on fish or
vegetables, first courses and
risotto and fish to taste.



Vinification: after careful manual selection of the grapes, soft pressing of the whole grape, using only flower must. Fermentation and aging in stainless steel tanks at controlled temperature. Second fermentation in the bottle according to the Classic Method and subsequent long aging on the lees for 3 years in an underground cellar.

Characteristics: pale straw yellow color with greenish reflections. Abundant and persistent foam; very fine and persistent perlage. Elegant and intense bouquet, fragrant and complex, with floral notes and ripe yellow fruit typical of Chardonnay, but also light and subtle notes of hazelnut and lightly toasted bread, due to the long aging on its lees. Strong, sapid, mineral and fresh taste. A sparkling wine which, due to its characteristics, immediately leads back to the Cembra Valley, Terroir very suitable for the Trento Doc.

TRENTODOC
Bollicine di Montagna