



THE ITALIAN SELECTION



Background

Formed in a cave carved into the rock, which during the First World War was a refuge, today it offers a suggestive and unique environment, particularly suitable for the creation of this type of wine.

WINERY: Ress Trentodoc
Ress Brut Rosé - Maria Rosa

VINTAGE: 2015

SIGHT: elegant pink colour with onion skin

SMELL: fragrant with hints of underbrush, currants and honey

TASTE: of excellent, rounded harmony, it shows all its enveloping power, supported and enlivened by a vein of acidulous freshness that ensures pleasure and long persistence

Grape Variety: Chardonnay 60% - 40% Pinot Noir

Production Area: Trento DOC

Classification: DOC

Soil Composition: Sandy, loamy soil

Vinification: The grapes are softly pressed, strictly whole, with a yield of no more than 50% in must. The must obtained is fractionated in small stainless steel tanks and fermented at a controlled temperature. About 30% of the must is fermented in French wooden barrels and left to rest until it is blended with the other wines. After a period of about 8 months, once the cuvees have been made, re-fermentation takes place in a cave at a natural and constant temperature all year round of about 13°C. After a stay on the lees for about 30 months, the wine is disgorged and liquor is added and after a few months it is put on the market.

Harvest: always strictly by hand

Formats: 750ml

Pairing Suggestion: Ideal as an aperitif and to be consumed throughout the meal, it goes well with first courses fish dishes, white cheeses and game typical of the Trentino area

The Winery

The Brut Rose Maria Rosa and the Emilio reserve bear the names of those who have been loved and important in the family.