



976 Riserva del Fondatore



TYPE

Trentodoc Sparkling Wine

VINEYARD

Chardonnay, Pinot Noir

LAY ON THE YEASTS

120 months

TEMPERATURES

8 / 10 °C

COLOUR

Bright gold, which the only sight honours its class.

SMELL

What is detected by the nose is a range of fragrances of a rare elegance; notes of ripe hazelnuts to perceive the mountain's apples essence. But also peaches, roasted peanuts and ginger.

TASTE

The sips are creamy, a mix of a round balance between citrusy flavours and the uncontainable width of the custard, with candied lemon which mitigates and relaunches the entire final, interminable organoleptic complexity.

FOOD COMBINATIONS

A fresh, lively wine, but also full of solid structure, with a strong persistent final. It is the absolutw prince on occasions of important banquets.

THE COMPANY

FOUNDATION YEAR

1976

BOTTLES PRODUCED IN ONE YEAR

120 000

TERRITORY

14 Ha

VINEYARDS

Chardonnay / Pinot grigio / Marzemino / Teroldego / Cabernet sauvignon / Cabernet Franc / Moscato rosa / Pinot Noir / Pinot Bianco



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