



Quore Pie Nne



TYPE

Trentodoc Sparkling Wine

VINEYARD

100% Pinot Noir

LAY ON THE YEASTS

54 - 60 months

TEMPERATURES

6 / 8 °C

COLOUR

Bright in its golden colour.

SMELL

The aromatic profile is somewhat turgid, with hints of plum, but also quince, tea and a vague reminiscence of ginger, as well as fragrant notes of toasted bread and a hint of licorice.

TASTE

Consistent with the perfume, it enters the mouth with immediate vital austerity. Energetic structure for a dense and convincing sip, citrus freshness with a saline touch and which responds with an opulent finish in its truly vibrant, graceful versatility.

FOOD COMBINATIONS

It is above all a wine to be enjoyed alone, to grasp its authority and unmistakable class. It goes well with dishes where nothing is ostentatious and given to the superfluous. Simple dishes that leave room for the imagination. A varied range, from fish appetizers to risottos with seasonal mushrooms, but also with egg-based dishes, without forgetting white meats and perhaps slightly aged mountain cheeses, even some expertly prepared patés.

THE COMPANY

FOUNDATION YEAR

1976

BOTTLES PRODUCED IN ONE YEAR

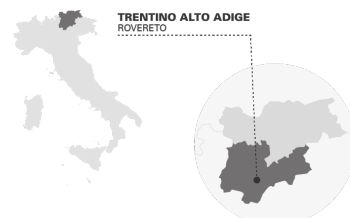
120 000

TERRITORY

14 Ha

VINEYARDS

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



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