

WINE

Graal Riserva Brut

COUNTRY

Italy

REGION

Trentino

APPELLATION

TRENTODOC Riserva

GRAPE

70% Chardonnay and 30% Pinot Noir hand-picked.

VINEYARD

The most suitable highest hills for the cultivation of grapes for sparkling wine in Trentino (the hills around Trento, the Brentonico Plateau and Valle dei Laghi). Grapes grown on loose, generally shallow, glacial and volcanic soils at altitudes of 500 to 700 meters a.s.l. The vineyards are directly monitored and checked by Cavit agronomists.

VINIFICATION

Manual harvesting in crates preceded traditional soft pressing of the perfectly ripened grapes, with separation of selected parts of the grape must, which underwent fermentation at controlled temperatures in stainless steel and barriques.

The second fermentation took place in April, after the base wine had been left to mature for a while.

The first disgorgement took place 70 months after tirage.

REFINEMENT

70 months sur Lies

DESCRIPTION

Creamy foam on top of a fine, persistent perlage. Straw yellow with golden reflections. Intense nose, with hints of red apple and crusty bread prevailing, complemented by spicy notes, such as cardamom. In the glass it appears expressive, complex and elegant. Minerally and very well balanced palate.



WINE STYLE



ANALYSIS

Alcohol: 12,50 % vol.
Total acidity: 6,5 g/l
Residual sugar: 5 g/l



SERVING SUGGESTION

Temperature: 8-10 °C
Pairings: Grilled fish, white meats, cheeses and filled pasta.



SIZES AVAILABLE

75 cl, 150 cl



ALLERGENS

Sulphites



NOTES

Vegan
Gluten Free