



SPUMANTE TRENTO DOC

CLASSIC METHOD

LE SELEZIONI MORUS DAL 1957 - ROSÉ



VINEYARD AREA

Made from Pinot Nero grapes grown high in the hills on the slopes of Mount Baldo, at an altitude between 400 and 600 meters above sea level, in the areas of the municipalities of Besagno, Crosano, Cazzano and Castione.



METHOD

The must obtained after a first light pressing of the grapes undergoes a secondary fermentation on its lees in the bottle, and there it remains to rest for at least 36 months. Once the first alcoholic fermentation is completed, a malolactic fermentation is favored in order to give the wine increased softness and complexity. After a refinement period follows the bottling for the secondary fermentation on the lees.



FEATURES

Creamy mousse with a refined and persistent perlage. Orange peel color. Fine and intense aroma, complex and slightly spicy. Full, harmonic, savory taste which combines traditional fruity notes with the mineral features of the territory.



PAIRINGS

Recommended as an aperitif and accompaniment to the whole meal.



The wine should be served at a temperature



of 8 degrees. Alcohol content 12,50%

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