



VINITY

WINE COMPANY

Revì TRENTODOC Brut TRENTODOC

Revì Brut shows lovely Chardonnay ripeness and a soft textural roundness. Lovely, dry, and lightly mineral notes make it an excellent party-starter

Appellation: TRENTODOC

Type: Sparkling, white.

Varietals: 75% Chardonnay, 25% Pinot Nero (Pinot Noir).

Tasting Notes

Color: Straw yellow

Bouquet: Notes of toasted bread, orchard fruit, orange peel, aromatic herbs, and a lightly mineral finish.

Taste: Creamy at the start, freshness and acidity on the finish.

Perlage: Fine and persistent.

Alcohol: 12.5%

Serving Temperature: 8-10°C (47-50°F).

Pairing: Apertif or table wine.

Vineyard Notes

Production area: Trentino.

Winemaking Notes

Harvest: Early September.

Vinification: Soft pressing, must is separated from the stalks, then clarified and fermented. Fermentation's temperature is controlled by refrigeration.

Fermentation: *Metodo Classico* (Classic Method). Secondary fermentation in the bottle begins March 2016.

Aging: 30 months on the lees.

Residual sugar: 6 g/l



Revì was founded in 1982 by Paolo Malfer after years of tests and trials with which he perfected the production techniques necessary to create a premium sparkling wine. The name Revì derives from the toponym of the production area which, according to legend, had vines of such a superior quality they were dubbed "King Vines". Revì produces only sparkling, Metodo Classico, Trento DOC wines (TRENTODOC). What makes TRENTODOC unique are the Dolomite. The region's alpine setting ensures pure, clean air and water, excellent soil, and a wide temperature variation between warm days (phenolic ripeness) and cool nights which preserve acidity (a key to freshness and structure, which allows a wine to gain character with age in the bottle).