



VINITY
WINE COMPANY

Revì TRENTODOC

Paladino Riserva TRENTODOC

Refinement, strength, delicacy, persistence. The purity of organically farmed Chardonnay. Forty months on the lees give this wine an incredible mouthfeel that is rich and elegant. Each bottle is individually numbered and every care is taken to produce a true, reserve-quality sparkling wine.

Appellation: TRENTODOC

Type: Extra Brut, sparkling.

Varietal: 100% Chardonnay.

Tasting Notes

Color: Straw yellow

Bouquet: Fruity and floral with well-defined mineral notes that call to mind the rocky-core of the Trentino mountains..

Taste: Mouthfilling yet silky with aromas, that are intense but not aggressive. The dry crispness dominates, but the fullness of the fruit persists in the long, memorable finish.

Perlage: Fine and persistent.

Alcohol: 13%

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

Pairing: Apertif or table wine.

Vineyard Notes

Production area: Trentino.

Winemaking Notes

Harvest: 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.

Aging: 60 months on the lees.

Residual sugar: 3 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).