



VINITY
WINE COMPANY

Revì TRENTODOC Rosé TRENTODOC

Irresistible for every sense. A delicate copper-rose color with intoxicating aromas of red berries. The Pinot Nero caresses the palate with a silky elegance and a gentle but noticeable ripe Chardonnay lift.

Appellation: TRENTODOC

Type: Dry, rosé, sparkling.

Varietals: 80% Pinot Nero (Pinot Noir), 20% Chardonnay. A percentage of Pinot Noir is vinified as a red wine and blended before secondary fermentation using the Metodo Classico (Classic Method).

Tasting Notes

Color: Pale pink-copper (onionskin)

Bouquet: Fragrant with outstanding notes of red berry fruit and fresh flowers.

Taste: Intense on the attack with soft and harmonious red-fruit notes. A dry, crisp rosé.

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.

Aging: 36 months on the lees.

Residual sugar: 8 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).