



VINITY

WINE COMPANY

Revì TRENTODOC

Dosaggio Zero TRENTODOC

Revì Dosaggio Zero is born from the desire to present the purist expression of Trentino. There is also a focus on preserving the uniqueness of the vintage so the wine will express the qualities of its year of production. Though Pinot Nero is only 25% of the blend, its essence shines through the body and structure of the Chardonnay. The result is fragrance and aromatic complexity that bring forward the fruit and the vintage before the art of the winemaker.

Appellation: TRENTODOC

Type: Sparkling, dosage zero.

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

Tasting Notes

Color: Straw yellow

Bouquet: Fragrant and crisp with notes of fruit and fresh flowers.

Taste: Intense, mineral and dry.

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: 0 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).