

CUVÉE PIETRA

TRENTO DOC



VINEYARD & PRODUCTION INFO

Vineyard size: 9 hectares from grower-supplied grapes

Soil composition: porphyritic/volcanic of various origins, red marl in the Pressano area, sandy loam soils in the Cembra Valley, medium-textured in the other areas, all originating from morainic deposits

Training method: vertical trellis and simple Trentino pergola

Elevation: 1,312-2,296 ft a.s.l.

Vines/ha: 6,000-4,000 vines/ha

Exposure: South-West

Vines age: 5-15 years

Harvest time: late August–early September

First vintage: 2015

Production: 38,331 bottles



WINEMAKING & AGING

Varietal composition: 100% Chardonnay

Fermentation

Container: stainless steel tanks

Temperature: controlled temperature

Maceration

Technique: on the lees with frequent batonnage

Length: 8 months

Aging

Container: stainless steel tanks

In bottle: 36 months



TECHNICAL DATA

Alcohol: 12.5%

Residual sugar: 2.43

Acidity: 7.36



FOOD PAIRINGS

Excellent as an aperitif, and also pairs well with cold cuts, ham, fresh oysters, crayfish, and fine fish dishes. Aperitif, Parma ham with melon, fresh oysters with soy-sauce dressing, gratinated oysters, steamed shrimps with lemon zest, classic carpaccio, sashimi of saltwater fish. Fritto Misto of small fish or vegetable tempura.



TASTING NOTE

Bright yellow color with a golden hue and copper-colored tinges.

Very expressive nose, with Tarte Tatin, ripe pears, juicy Mirabelle, tangerine zest, and white blossoms. On the palate, well-balanced and structured, with creamy mousseux, excellent fruit echoing the nose, distinct and almost salty minerality. Hints of vanilla and brioche in the finish. Excellent length.

PRODUCER PROFILE

Estate owned by: Marchesi Guerrieri Gonzaga

Winemaker: Carlo Ferrini

Total land under vine: 35 ha

Winery production: 390,000 bts

Region: Trentino (Italy)

