

WEINGUT

J. Hofstätter

TENUTA



MICHEI RISERVA 823 TRENTO DOC Brut

Maso Michei is located at a high altitude, in a charming alpine landscape in the Trentino wine region, expressing the full power of the surrounding mountains. Here, vines thrive at a sea level of up to 850 meters on steep, sun-soaked slopes against the breathtaking scenery of the “Piccole Dolomiti” (Little Dolomites). The exceptional terroir as well as the diverse mountain climate create wines of unique character.

After the traditional bottle fermentation, Michei Riserva 823 Trento DOC Brut matures for 60 months on the fine lees. In the glass, it reveals a elegant, fine, and persistent perlage. On the palate, the sparkling wine reveals aromatic nuances of white fruit pulp, citrus, and notes of fresh bread.

DESIGNATION OF ORIGIN

Trento DOC

GRAPE VARIETY

Pinot Noir

VINIFICATION

In mid-September, the grapes are harvested by hand. After a gentle pressing and natural sedimentation, the clear must ferments at a controlled temperature. The wine is bottled with the introduction of carefully chosen yeasts for the second fermentation in the subsequent spring. Afterwards, Michei Trento DOC Extra Brut matures in the bottle on the fine lees for a maximum of 48 months.

SERVING TEMPERATURE

8 – 10 °C (46 – 50 °F)

FOOD PAIRING

Fish dishes, crustaceans, white meat or as an aperitif

AVAILABLE BOTTLE SIZE

