



MICHEI TRENTO DOC Extra Brut

In 2017, with the acquisition of Maso Michei, Martin Foradori Hofstätter has returned to Trentino, to the place of his ancestors' origin.

Maso Michei is hidden high up in a secluded mountain landscape in southern Trentino, at the end of the Ronchi Valley above the city of Ala. Vines thrive in a pristine, natural environment on a sun-soaked, south-facing slope at up to 850 metres above sea level. In this remarkable location for viticulture, vines grow slowly, and grapes ripen late.

After the traditional bottle fermentation, Michei Trento Doc Extra Brut matures for 48 months on the yeasts. It impresses with its elegant, long-lasting perlage. On the palate, the sparkling wine reveals notes of citrus and yellow fruit pulp, completed by flavors of fresh bread.

DESIGNATION OF ORIGIN

Trento DOC

GRAPE VARIETY

Chardonnay

VINIFICATION

The manual harvest takes place from the end of August until the first week of September. After a gentle pressing and natural sedimentation, the clear must ferments at a controlled temperature. 6 months later, the wine is bottled, and selected yeasts for the second fermentation are added. Subsequently, Michei Trento DOC Extra Brut matures for 48 months on the yeasts.

ALCOHOL

12,5 % by vol

RESIDUAL SUGAR

3,2 g/l

SERVING TEMPERATURE

8 – 10 °C (46 – 50 °F)

FOOD PAIRING

Fish dishes, crustaceans, molluscs, white meat or as an aperitif

AVAILABLE BOTTLE SIZE

