

WEINGUT

J. Hofstätter

TENUTA



MICHEI TRENTO DOC Extra 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 Dolomites. The exceptional terroir as well as the diverse mountain climate create wines of unique character.

After the traditional bottle fermentation, Michei Trento DOC Extra Brut matures for 48 months on the fine lees. 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

In mid-September, the grapes are harvested by hand. After a gentle pressing and natural sedimentation, the clear must ferments at a controlled temperature. During the subsequent spring, the wine is bottled for its second fermentation. 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

