



ITALIAN TRADITIONAL METHOD



ROTARI
ARTE ITALIANA
Brut
TRENTODOC

A perlage with a contemporary style, elegant and well balanced making it ideal for special festive gatherings. Made with Chardonnay grapes picked by hand from only our best suited vineyards on the hilly slopes of Trentino at the foot of the Dolomites where Chardonnay manages to express its fresh and fruity character to the full.

Rotari Brut is fragrant, intense, and elegant. Rotari Brut rests in the bottle for at least 24 months before releasing its unmistakable mountain aromas and fragrances.

VINIFICATION

Rotari Brut is made only with Chardonnay grapes in the traditional Metodo Classico style with respect to the Trento DOC discipline.

TASTING NOTES			
COLOR	Straw Yellow.		
BOUQUET	Fresh, intense, fruity.		
FLAVOR	Full, fragrant, harmonic, pleasantly balanced.		
PERLAGE	Fine and persistent.		
PAIRINGS	Optimal as an aperitif, ideal with all meals		
STORAGE	Store horizontally in a cool area and avoid prolonged exposure to light.		
SERVING TEMPERATURE	41-48°F	ALCOHOL CONTENT	12.5%



**CAMPAGNA FINANZIATA AI SENSI DEL REGOLAMENTO CE N
1308/13
CAMPAIGN FINANCED ACCORDING TO REG CE N. 1308/13**