

ROTARI BRUT

Trentodoc



This noble vine has found in the Dolomites its ideal climatic conditions for developing its unique freshness, fragrance, and intense aromatic notes. The vineyards are located on beautiful hills along the Adige Valley at an altitude ranging from 350 to 600 meters above the sea. The strong temperature changes nurture the synthesis and accumulation of aromas as well as the conservation of a refreshing acidity.

VINIFICATION

Only the best grapes are carefully selected and picked by hand by our wine growers, and then quickly carried to the cellar to be processed into wine.

After de-stemming and crushing, the must is cooled to 12°C and rest in contact with the skins for 8-10 hours, in order to slowly extract the elegant and rich aromatic compounds. At the end of the cold maceration phase, only the free run must rich in fragrances and flavors is collected. No pressing is performed avoiding the extraction of polyphenols and tannins into the must.

To preserve the aromatic richness of the Chardonnay grown in the beautiful Dolomites area, vinification takes place exclusively in steel tanks with no aging in oak barrels. During the maturation in tanks, the base wine is periodically subjected to re-suspension of yeasts for 3-4 months, which provide richness and fatness in addition to aromatic complexity. The base wines are all subjected to malolactic fermentation in order to increase the aromatic complexity and the viscosity on the palate. Rotari Brut is processed according to the method champenoise. The second fermentation lasts 35-40 days and it takes place in the bottle. The same bottle where the wine rests on the yeasts for at least 24 months.

CHARACTERISTICS

Color: straw green with elegant yellow notes.

Bouquet: rich, a mix of fruits (pineapple, green apple and yellow apple) and white flowers, enriched with pleasant and delicate yeasty notes.

Texture: full, viscous, with a pleasant acidity on the finish. Perlage: persistent, fine and elegant.

ALCOHOL CONTENT

12,5%

PAIRINGS

Optimal as an aperitif, ideal with all meals.

SERVING TEMPERATURE

42-44°F

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STORAGE

Store horizontally in a cool area and avoid prolonged exposure to light.

RATINGS

Rotari Brut Platinum Label 14 - Silver - Sommelier Challenge - 2020
Rotari Brut 15 - 88 pts /2 - Ultimate Wine Appraisal - 2020
Rotari Brut 15 - 88 pts - Wine Enthusiast - 2020
ROTARI Riserva d'oro 15 - Silver - Mundus Vini - 2020
ROTARI Brut 14 - 89 pts - Ultimate Wine Challenge - 2019
ROTARI Brut 14 - Gold, best of show Trento - Mundus Vini - 2019
ROTARI Brut Riserva 13 - 92 pts - Falstaff Sparkling Trophy - 2019
ROTARI Brut Riserva 14 - Gold - Mundus Vini - 2019
ROTARI Brut 13 - Gold - Champagne & Sparkling Wine World Championship - 2018
ROTARI Brut Riserva 12 - Bronze - Asia Sparkling Masters - 2017
ROTARI Brut 13 - Silver - Berliner Wein Trophy - 2017
ROTARI Brut 13 - Silver /2 - Mundus Vini - 2016
ROTARI Brut - 88 pts /2 - Wine Enthusiast - 2016
ROTARI Brut - Silver /2 - Mundus Vini - 2016
ROTARI Brut 13 - Gold - Berliner Wein Trophy - 2016
ROTARI Brut 13 - Silver - The Champagne and Sparkling Wine World Championship - 2016
Rotari Brut - Double Gold Medal - The Fifty Best Sparkling Wine - 2015
Rotari Brut - Silver/5 - The Champagne & Sparkling Wine World Championship - 2015
Rotari Brut - 89 pts - Wine Enthusiast - 2014
Rotari Brut Riserva 09 - Silver - The Champagne & Sparkling Wine World Championship - 2014
Rotari Brut - 92 pts - Ultimate Wine Challenge - 2014
Rotari Brut - Silver/2 - Sunset International Wine Competition - 2014
Rotari Brut - Silver/3 - Japan Wine Challenge - 2014
Rotari Brut - 88 pts - Wine Spectator - 2014
Rotari Brut - Gold - Sakura Japan Women Wine Awards - 2014
Rotari Brut - Silver - Mundus Vini - 2013
Rotari Brut - Silver/4 - Mundus Vini - 2013
Rotari Brut - 89 pts/2 - Wine Enthusiast - 2013