

FOR₄NERI

RISERVA EXTRA BRUT

DENOMINATION: Trento D.O.C.

GRAPE VARIETY: Chardonnay

VINEYARDS: Cancòr (Cembra)

SOIL: Porphyritic soils of volcanic origin with a sandy-loam texture, high skeleton content and excellent drainage. Low natural fertility and the mineral matrix promote vegetative-productive balance, gradual ripening and wines characterized by freshness, savoriness and minerality.

TRAINING SYSTEM: Trentino pergola and Guyot between 450 and 600 m a.s.l.

FERMENTATION AND AGEING: Soft pressing of the grapes followed by slow fermentation at 15-17 °C in stainless steel. Half of the wine is aged in wood, adding depth and complexity. Disgorgement takes place after at least 60 months on the lees.

ALCOHOL: 12,5%

TASTING NOTES: Golden straw yellow with fine, persistent perlage. Elegant and intriguing bouquet with notes of fruit and white flowers. Aging in wood and long lees contact give this Riserva extraordinary complexity on the palate.

FOOD PAIRING: Serve at 8°C.

Given its richness on the palate, it is a wine suitable for the entire meal.

FIRST VINTAGE PRODUCED: 2016



"FOR4NERI" RISERVA TRENTO D.O.C.

The name of this Trento DOC "For4neri" encompasses the past and future of the Zanotelli winery, defining its close bond with the territory and its traditions: Forneri is in fact the nickname of this branch of the family, given to them after an ancestor owned a bread oven; the addition of the number 4, or "Four" in English, instead refers to the four cousins now leading the winery, representing the future, deeply rooted in the Forneri family's values.