

TRENTODOC

MOSER

51,151

BRUT

Trentodoc produced by the Moser family with only Chardonnay grapes.
51.151 celebrates the Hour Record of Francesco Moser in Mexico City, in 1984.



appellation:

Trento DOC Bianco.

grape variety:

Selection of Chardonnay grapes, farmed and harvested by hand.

vineyard location:

Maso Warth, an amphitheatre of vineyards at 350 metres altitude that overlooks the Adige Valley and the town of Trento; the hills around Lavis, at an altitude of 250 metres; the terraces found on the steep slopes of the Cembra Valley, lying between 500 and 650 metres in altitude.

average vineyard age:

15 - 25 years.

soil:

Mostly limestone.

winemaking:

Whole-bunch pressed and selection of the juice from the first pressing. Fermentation and ageing take place in stainless steel tanks and large oak casks until bottling for the secondary fermentation.

ageing:

Bottle-ageing on the lees for at least 30 months.

tasting note:

Fine perlage, straw-yellow in colour, fresh and fragrant notes on the nose. The palate is dry, fresh, with a good sapidity and long-lasting finish.

production:

60,000 bottles.