



## ***Trento DOC For4neri Brut***

The Spumante Brut FOR4NERI Zanotelli is produced with a varieties of Chardonnay grapes selected according to their specific geographical location in terms of exposure, altitude and soil characteristics. The climate conditions of Cembra Valley allow the obtaining of grapes that, at the time of harvest, have a perfect balance between sugar, acidity and aromatic ripeness.

**VINES:** Chardonnay in purity.

**VINEYARDS:** Caséle, Piagge (Cembra), Piazzòle (Lona Lases)

**CULTIVATION:** Pergola Trentina and Gujot between 450 and 600 *mt.a.s.l.*

**SOIL:** Porphyritic

**YIELD:** 90 q.li/ha (disciplinary DOC 150 q.li/ha)

**FERMENTATION AND AGING:** Soft pressing followed by a slow fermentation at 15-17°.

Disgorgement is made after at least 30 months on the lees.

**COLOUR:** Pale & bright yellow, with fine and persistent perlage.

**FRAGRANCE:** Elegant, with fruity notes of apple Golden; remember much Chardonnay.

**TASTE:** Very dry, fresh and structured, good persistence in the end.

**SERVING SUGGESTIONS:** Ideal for an important aperitif, but consider the unique characteristics, it should be considered as a full dinner wine.

**SERVING TEMPERATURE:** 6-8°C

## ***FOR4NERI***

*The name of this Trento Doc "For4neri" embodies the past and the future of the company Zanotelli, establishing the close link with the territory and its traditions: Forneri is the nickname of this branch of the Zanotelli family conferred following the possession of a bread oven of a great-grandfather; the addition of the digit 4 that is "four" in English, is instead to recall the four cousins who are now running the company, that is the future of family Forneri.*

Cembra Valley has an unmistakable landscape characterized by vineyards cultivated on daring terraces that seem to defy the laws of gravity with an suggestive alternation of hills and steep slopes in balance on the river Avisio, an environment with which man has faced sacrifice and humility.

The Società Agricola Zanotelli is part of the history of this territory with commitment and spirit of innovation to always get the best from their land. The whole process cultivation and harvesting, wine making and bottling is followed directly by experienced and prepared people. The respect for precious traditions guarantees the quality of the entire range of wines produced, from classic to new proposals. Zanotelli winery operates, keeping the original traits of the Land, but improving at the same time both agricultural and enological practices, aimed in obtaining top quality wines.