



Trento DOC For4neri Rosè

The Spumante Rosè FOR4NERI Zanutelli is produced with varieties of Pinot Nero (80%) Chardonnay (20%) 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: Pinot Nero 80% and Chardonnay 20 %

VINEYARDS: Pózza de Crós , Vac, Piagge (Cembra)

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

SOIL: Porphyritic

YIELD: 80 q.li/ha (disciplinary DOC 120 q.li/ha)

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

Disgorgement is made after at least 24 months on the lees.

COLOUR: Antique brilliant pink.

FRAGRANCE: Intense, elegant with fruity notes such as currant and wild strawberry.

TASTE: The taste is fresh and intense and the aftertaste presents pleasant hints of yeast. The recommended service temperature is 8° C

SERVING SUGGESTIONS: Excellent as an aperitif

SERVING TEMPERATURE: 6-8°C

FOR4NERI

The name of this Trento Doc "For4neri" embodies the past and the future of the company Zanutelli, establishing the close link with the territory and its traditions: Forneri is the nickname of this branch of the Zanutelli 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 Zanutelli 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. Zanutelli 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.