



ENDRIZZI
CULTURA DEL VINO 1885

PARTNERSHIP



PARADICE

EXTRA BRUT – TRENTODOC – METODO CLASSICO

AVERAGE CHEMICAL ANALYSIS*

ABV
13%

Residual sugar
4 g/l

Acidity
5,5 g/l

Extract
19,5 g/l

Serving temperature
6°C

Ageing potential
10 years and more



Grape variety Chardonnay, Pinot Nero.

Vineyards Plots arranged on high-altitude terraces of dolomitic rock.

Yield per hectare 70 hl

Picking After thinning out, the grape bunches are handpicked to ensure their integrity until pressing.

Winemaking Soft and rapid pressing of whole bunches to minimize contact between must and skins. The first fermentation of the wine is carried out for a small part in barrique and most of it in stainless steel temperature-controlled vats. The secondary fermentation occurs in the bottle, as required by Trentodoc specification. The initial ageing on the lees happens in the cellar and lasts at least 36 months, followed by approximately 34 more months of ageing in a mountain cave at an altitude of over 2000 meters, in the heart of the Presena Glacier, at the foot of Passo Paradiso. The dosage is kept to a minimum, to enhance the naturally fresh characteristics of a typical Trentodoc.

Tasting notes Bright colour, extremely fine and continuous perlage. On the nose, elegant aromas and mineral notes are enhanced by the slow maturation at over 2000 meters. On the palate, it is dry and well-balanced, with persistent freshness even after the long ageing—precise and refined.

Serving suggestion Like any top class Trentodoc, PARADICE is the perfect aperitif and can surely be enjoyed throughout an entire meal. We recommend it with smoked char, alpine ricotta and crisp rye bread.

Project origin This unique Trentodoc was born in partnership with:

Consorzio Ponedilegno-Tonale, which made the project possible through the commitment of people and resources, redeveloping an existing cave and transforming it into a high-altitude ageing cellar, creating a new dialogue between wine and the mountains.

MUSE – Science Museum of Trento, with whom we have intertwined science and awareness, so that this wine speaks of both the past and the future of glaciers.

REDO, which has repurposed the dismissed glacier protective covers from the Presena Glacier into a symbolic, circular, and sustainable packaging.



*The information may vary according to the vintage