



PARTNERSHIP



PARADICE

EXTRA BRUT - TRENTO DOC - METODO CLASSICO

AVERAGE CHEMICAL ANALYSIS*

ABV
13%Residual sugar
4 g/lAcidity
5,5 g/lExtract
19,5 g/lServing temperature
6°CAgeing 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 Pontedilegno-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