



## Winery GAIERHOF Srl

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Share capital € 100,000 fully paid - cod. REA n.190269

### SIRIS ROSE TRENTO DOC

#### PRODUCTION AND VINIFICATION AREA:

New Gaierhof sparkling wine born in 2022, produced with Chardonnay (40%) and Pinot Nero (60%) grapes, strictly hand-picked from high hillside vineyards in Sorni, Pressano di Lavis and in the Alta Val di Cembra, from 400 m to 750 m m asl. The climate and the strong temperature variations favor its perfect maturation, maintaining a marked acidity and the fragrance of the grapes. After soft pressing of the whole grapes and cold static decantation, the musts are sent to fermentation in steel at 16 degrees, with selected yeasts, for about 10 days. Aging on yeast follows until the following spring, then the sparkling base is prepared for bottling and selected yeasts are added again for the second fermentation, according to the traditional classic method, in compliance with the Trento Doc specification.

#### VINES:

**CHARDONNAY:** it has a rather small, compact and cylindrical bunch; a beautiful yellow-amber berry, with juicy pulp and neutral flavor. It has medium-sized three-lobed leaves.

**PINOT NOIR:** it has a medium-small, cylindrical, very compact bunch, a blue-black berry, with juicy pulp and a slightly tannic flavour.

#### ORGANOLEPTIC EXAMINATION:

Siris Rosè has an intriguing soft pink color with bright coppery reflections. Intense and complex aroma, with fruity notes of small red fruits, currants and blackberries, with an elegant and delicate fresh note. Rich, savoury, harmonious and well-balanced flavour. Fine and persistent perlage.

#### GASTRONOMIC COMBINATIONS:

Ideal as an aperitif and to accompany moments of celebration; excellent as a wine throughout the meal with soups and dishes based on fish and shellfish; particularly interesting when paired with white meats and game birds.

#### TEMPERATURE :

8°-10° C. Uncork just before serving.

