



RINALDI SUPREME EXTRABRUT

Vintage sparkling wine

Historical Cuvées Collection - Metal Label



Grape variety	Pinot Noir The percentages of different grape varieties are determined according to each single year.
Region of origin of grapes	Trentino-Alto Adige and Veneto
Vineyard elevation	500/700 mt asl
Finishing	In oak barriques originating from the Massif Central in France. The finishing times in the barriques are variable and based on the grape harvests.
Aging	Contact times with the yeast are studied and determined, based on the cuvée of each year.
Alcoholic content	12,5% vol.

TASTING NOTES

Olfactory examination	From the highest peaks of Trentino-Alto Adige comes the austere and resolute character of this extraordinary mountain pinot noir. The ample, complex and extra fine bouquet has hints of bread making, shortbread biscuits and toasted hazlenuts that interweave with rich, full notes reminiscent of oriental spices. This reserve created by Villa Rinaldi's founder gives us a resolute and enchanting bouquet.
Gustatory examination	The tasting is given liveliness by subtle, compact and delicate perlage. The pinot noir drapes the taste buds in a superb prolonged finish and then withdraws with great elegance.
Pairing	Elegant with all types of crudité. Not to be missed by Pinot Noir connoisseurs.
Serving suggestions	Serve at 6°C in a large tulip crystal glass.