



CONTI BOSSI FEDRIGOTTI
dal 1697

Conte Federico Riserva Brut TRENTO DOC RISERVA METODO CLASSICO

An elegant sparkling wine with an unmistakable bouquet, thanks to its origins in selected vineyards of the Trentino region that are well ventilated by the Ora breezes. This wine is the fruit of the ancient expertise from the Bossi Fedrigotti family and enriches the wine range from this noble estate.

GRAPE VARIETIES

Chardonnay, Pinot Nero.

TASTING NOTES

Look: deep yellow with golden reflections. Fine and persistent perlage.

Nose: fragrant, bread and cream aromas with orange peel and spices.

Palate: delicate perlage, good acidity balanced with hints of apples and pears.

FOOD PAIRING

Perfect as an aperitif or for festive toasts. Goes well with crudités and marinated fish, especially smoked salmon. Excellent with mixed fries, either of vegetables or fish, and with raw vegetables and chicken salads.

SERVING TEMPERATURE: 8° C
ALCOHOL CONTENT: 12,5% vol.



The Conti Bossi Fedrigotti family has lived in Trentino for almost 600 years, and for more than 300 of them it has cultivated grapes with passion and professionalism. Of the many generations of Bossi Fedrigottis, the one who stands out is the entrepreneurial Count Federico, father of the current proprietors, who created Fojaneghe sixty years ago as the first Bordeaux blend in Italy. Fojaneghe made the company's name and is its icon wine today. Count Federico's name has therefore been proudly used for this Trento Doc Metodo Classico sparkling wine, a new product for this noble family's range.

