

E L E ▼ I U M

ELEVIVM BRUT

The signature expression of Elevium, the Brut embodies the most classic and harmonious side of the collection: a Trentodoc that blends elegance and character in every sip



TASTING PROFILE

APPEARANCE

Animated by a fine and persistent perlage, Elevium reveals a brilliant straw-yellow color, with delicate golden reflections that hint at complexity and maturity.

BOUQUET

The nose is clean and layered, offering notes of fresh citrus, green apple, and white flowers. These are beautifully complemented by hints of bread crust, delicate pastry, and almond – clear signatures of extended lees aging.

FLAVOR

On the palate, it delivers a crisp, vibrant entry, supported by a well-defined acidity that carries a balanced sip. The finish is long and clean, with elegant citrus nuances and a subtle savory note.

VITICULTURE & WINEMAKING

Elevium Trentodoc is crafted from carefully selected Chardonnay grapes, hand-harvested from the most suitable hillside vineyards, primarily trained using the traditional pergola trentina system.

The winemaking process begins with a gentle, soft pressing, followed by fermentation of the must in stainless-steel tanks. Secondary fermentation takes place in the bottle using the traditional method, with the wine resting on the lees for over 36 months.

DENOMINATION
Trentodoc

DOSAGE
Brut

GRAPE
Chardonnay (Blanc de Blancs)

ALCOHOL CONTENT
12.5%

VINTAGE
2021

AGEING
Over 36 months on the lees

DISGORGEMENT
2026

SERVING TEMPERATURE
6/8 °C