

Blanc de Noirs

ALTEMASI

WINE

Blanc de Noirs

COUNTRY

Italy

REGION

Trentino

APPELLATION

TRENTODOC

GRAPE

Exclusively Pinot Noir hand-picked.

VINEYARD

Steep slopes composed of gravelly fluvio-glacial deposits in the Cembra Valley and alluvial conoids on the hills around Trento.

VINIFICATION

The grapes are harvested by hand in boxes and vinified in steel using the technique for white wine with temperature control; in the spring following the harvest, the wine undergoes second fermentation in the bottle and remains on the lees for 36 months. On disgorging, only a minimum dosage of "liqueur d'expédition" is added.

REFINEMENT

36 months sur Lies

DESCRIPTION

Fine, continuous perlage. Pale straw colour with pale green hues. Fruity notes of peach and redcurrant with delicate hints of almond characterise a subtle, elegant and complex bouquet. Remarkable structure and balance on the palate.



WINE STYLE



ANALYSIS

Alcohol: 12,20 % vol.
Total acidity: 6,50 g/l
Residual sugar: 5 g/l



SERVING SUGGESTION

Temperature: 8-10 °C
Pairings: Risotto with smoked trout, shellfish, white fish baked with vegetables, veal and lamb.



SIZES AVAILABLE

75 cl



ALLERGENS

Sulphites



NOTES

Vegan
Gluten Free