

Brut

ALTEMASI

WINE
Brut

COUNTRY
Italy

REGION
Trentino

APELLATION
TRENTODOC

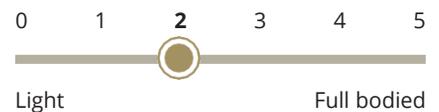
GRAPE
100% Chardonnay, harvested by hand.

VINEYARD
Vineyards suitable to the production of sparkling wines in Trentino (Valle dei Laghi and the hills around Trento). Areas with a high production of Chardonnay grapes for the classic method, cultivated with the classic Trentino pergola or Guyot method.

VINIFICATION
The grapes are vinified in temperature-controlled stainless steel; the wine undergoes second fermentation in the bottle the following spring, followed by traditional ageing on the lees for at least 15 months, as established by the regulations.

REFINEMENT
Sur Lies

DESCRIPTION
Bright white foam and very fine perlage. Pale straw colour with greenish tinges. Fruity nose with delicious hints of crusty bread. Full, pleasantly crisp, balanced palate; highly persistent



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

 **SERVING SUGGESTION**
Temperature: 8-10°C
Pairings: best with dishes based on rice, pasta, white meats, fresh and medium-aged cheeses.

 **SIZES AVAILABLE**
75 cl

 **ALLERGENS**
Sulphites

 **NOTES**
Vegan
Gluten Free