



BRUT

COUNTRY Italy

APPELLATION Trentino DOC

REGION Trentino

WINEMAKER Fabrizio Marinconz

GRAPES 100% Chardonnay



BACKGROUND

Altemasi is a premium range of sparkling wines, the fruit of winemaking passion and traditions, which best express Trentino's well-deserved reputation as a top-quality wine and sparkling wine producing region. These unique wines, created using the Metodo Classico winemaking style in which the second fermentation is carried out in the bottle, are made either of 100% Chardonnay grapes (Millesimato, Brut) or blending with Pinot Noir (Grael, Pas Dos and Rose) under the prestigious denomination TRENTO DOC. Grapes are grown at altitudes of 450m to 600m above sea level in Trentino (Valle dei Laghi and the hills around Trento). This area is ideal for vineyard cultivation due to its exceptional soil and climatic conditions. The Trento DOC appellation is renowned for producing some of the finest sparkling wines in Italy.

DESCRIPTION

COLOR: Bright white foam, very fine perlage and a pale straw color with greenish tinges.

NOSE: Fruit-forward with pleasant toasted notes.

TASTE: A full, lusciously crisp and balance palate with persistent perlage.

VINIFICATION

Altemasi Brut is made using the traditional Metodo Classico. Select grapes are hand-harvested and vinified in temperature-controlled stainless steel. With the close proximity of the vineyards to the winery, the grapes are quickly de-stemmed and whole berry crushed. Second fermentation occurs in the bottle and the wine is aged on the lees for at least 15 months prior to disgorgement.

ANALYSIS

Alcohol: 12% TA: 6.0 g/l RS: 7 g/L

SERVING SUGGESTIONS

Serve at 43°-46°F. A nice aperitif, and excellent accompaniment to seafood pasta dishes, salmon and lighter white fish.

750 ml

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BOTTLE SIZES

750 ml



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