

# PAS DOSÉ

**COUNTRY** Italy

**APPELLATION** Trentino DOC

REGION

Trentino

WINEMAKER Fabrizio Marinconz

**GRAPES** 

60% Chardonnay, 40%

Pinot Nero



### **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 (Graal, 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: Golden yellow with greenish reflections.

NOSE: Nose of peach, apple and freshly picked citrus that open up to reveal a slight minerality

and hints of bread crust.

**TASTE:** A distinctive lively, vibrant palate. Minerally and persistent.

## **VINIFICATION**

Pas Dosé (or NO DOSAGE) is made using the traditional Metodo Classico. Select grapes are hand-harvested in small boxes gently pressed. The resulting must is fermented in temperature-controlled stainless steel as well as barriques. The base wine was finished and stabilized before undergoing secondary fermentation in bottle in April. The wine was then disgorged 72 months later with NO DOSAGE added.

## **ANALYSIS**

Alcohol: 12.5% TA: 6.5 g/l RS: ~0 g/L

## **SERVING SUGGESTIONS**

Serve with smoked fish, oysters and raw shellfish. Excellent with linguine with lobster sauce.

750 ml

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BOTTLE SIZES 750 ml

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