



RISERVA GRAAL

COUNTRY	Italy	APPELLATION	Trentino DOC
REGION	Trentino	WINEMAKER	Fabrizio Marinconz
GRAPES	70% Chardonnay, 30% Pinot Noir		



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: Golden yellow with green hues.
NOSE: Refined and complex nose, with hints of honey, ripe apple, and hazelnut.
TASTE: Full and creamy with persistent perlage and an elegant, well-structured palate.

VINIFICATION

Altemasi Riserva Graal is made using the traditional Metodo Classico. Select grapes are hand-harvested in early September. With the close proximity of the vineyards to the winery, the grapes are quickly de-stemmed and whole berry crushed. The juice undergoes weekly bâtonnage during fermentation and lees contact until tirage. Second fermentation occurs in the bottle and the wine is aged for at least 72 months prior to disgorgement and release.

ANALYSIS

Alcohol: 12.% TA: 6.0 g/l pH: 3.2 RS: 6 g/L

SERVING SUGGESTIONS

Serve at 43°-46°F. Ideal as an aperitif, also a wonderful accompaniment to any course.

750 ml
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BOTTLE SIZES
750 ml



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Vegan **Gluten Free**