



Altemasi Millesimato Brut 2014
TRENTODOC
METODO CLASSICO

General description:	Produced using the Trento Doc <i>metodo classico</i> with second fermentation in the bottle, starting with selected <i>cuvées</i> made exclusively from Chardonnay grapes cultivated on hills.
Production area:	The vineyards in Trentino most ideally suited to producing sparkling wines (the hills around Trento, the Valle dei Laghi valley and Brentonico plateau).
Grape variety:	Exclusively Chardonnay with yields of around 70 hl per hectare.
Weather conditions:	After a mild, wet winter, the spring rains lasted until the beginning of June, which was followed by a hot, dry summer. Towards the end of August, a series of thunderstorms cooled the air and brought the temperature down sharply during the nights. These abrupt variations in temperature slowed ripening, delaying the beginning of the harvest until September 10th.
Production techniques:	The grapes are harvested in small cases and vinified in stainless steel as well as barriques using the method for white wine at controlled temperatures; in the spring following the harvest, the second fermentation (<i>tirage</i>) is carried out in the bottle with the lees remaining in contact with the wine for 36-48 months. During disgorging only a minimum dosage of <i>liqueur d'expédition</i> is used.
Analysis:	Alcohol: 12,50% vol. Total acidity: 6 g/l Net dry extract: 21 g/l Residual sugars: 6,5 g/l
Wine description:	Persistent foam with minute fine-grain <i>perlage</i> . Straw yellow colour, with very faint greenish tinges. Complex, highly refined nose, fruity, mineral, with light notes of bread crust. Dry, pleasantly fresh on the palate, with a good, balanced structure.
Serving temperature:	8 – 10°C
Allergens:	Contains sulphites