

Altemasi Brut Millesimato 2015 TRENTODOC METODO CLASSICO

General description:	A typical Metodo Classico sparkling wine from Trentino produced from selected blends of Chardonnay cultivated on hillsides.
Production area:	Vineyards highly suited to the production of sparkling wines in Trentino (hills around Trento, Valley of the Lakes and the Brentonico plateau).
Grape varieties:	Exclusively Chardonnay with yields of around 70 hl per hectare.
Weather conditions:	A mild winter was followed by early, even budding, slightly early flowering and moderate, well-distributed rainfall. Ripening was excellent, favoured by the hot temperatures in June and July. The harvesting of perfectly ripened berries in an excellent state of health started towards the end of August.
Production techniques:	The grapes were harvested by hand in small crates and vinified using the method for white wine under temperature control in stainless steel and <i>barriques</i> . The second fermentation was carried out in the bottle in the spring following the grape harvest, with 36 months being spent on the lees. During <i>degorgement</i> only a minimum dosage of " <i>liqueur d'expedition</i> " was added.
Analysis:	Alcohol: 12.50 % vol. Total acidity: 6 g/l Net dry extract: 21 g/l Residual sugar: 6.5 g/l
Wine description:	Persistent foam with extremely fine <i>perlage</i> . Straw yellow in colour with barely noticeable greenish tinges. Complex, intense, refined and fruity mineral nose with delicate hints of crusty bread. Minerally, pleasantly crisp, balanced and well structured.
Serving temperature:	8 – 10°C
Allergens:	Contains Sulphites