

Altemasi Rosé
TRENTODOC
METODO CLASSICO

General description

This *cuvée* is made from Pinot Nero and Chardonnay grapes collected from vineyards at altitudes of 450 to 600 m a.s.l. on the hillsides around Trento and the Brentonico plateau, with southerly and south-westerly exposure. Chardonnay is grown on medium-deep, fluvio-glacial, mainly limestone soils with plenty of skeleton.

Volcanic soils containing basalts originating from the Brentonico plateau with a medium-heavy texture and good structure have been chosen for the cultivation of Pinot Nero.

Winemaking and finishing

The grapes are harvested by hand and delivered to the wineries in boxes where they are vinified by slowly crushing only whole Chardonnay berries to separate the different qualities of must, which are then inoculated with selected yeasts and fermented at controlled temperatures in stainless steel tanks. Pinot Nero is vinified by using the "submerged cap" maceration system, which consists of leaving the must in contact with the skins until the first signs of fermentation; the must is then separated and fermented in stainless steel with temperature control. This enables a pale, delicate pink colour to be extracted from the skins, which is a distinctive feature of Trento DOC Rosato Cavit.

The wine undergoes second fermentation in the bottle during the following spring, followed by traditional ageing on the lees for at least 15 months. During disgorging a minimum dosage of *liqueur d'expédition* is used.

Analytical data

Alcohol: 12.50 % vol.

Total acidity: 6 g/l

Net dry extract: 22 g/l

Residual sugar: 7 g/l

Organoleptic features

Pale pink in colour with copper hues, creamy white foam, fine, persistent *perlage*. Complex, fruity nose reminiscent of ripe cherry, blackcurrant and red apple. Rich, well-balanced palate, with highly persistent aftertaste.

Matching with food:

Can be drunk as an aperitif, but is originally a table wine to accompany soups and main courses with white meats or game birds.

Serving temperature:

8 – 10°C

Allergens:

Sulphites