

Altemasi Riserva Graal 2012
TRENTODOC
METODO CLASSICO

An elegant and classic Spumante Riserva Millesimato, produced by Cavit only in the best years. Graal derives from the medieval Latin with the meaning of glass, this name has gained notoriety in the cycle of novels of King Arthur since it is associated with the cup used by Jesus during the last supper.



Production Area: The most suitable highest hills for the cultivation of grapes for sparkling wine in Trentino (the hills around Trento, the Brentonico Plateau and Valle dei Laghi). Grapes grown on loose, generally shallow, glacial and volcanic soils at altitudes of 500 to 600 metres a.s.l.

Grape varieties: 70 % Chardonnay and 30 % Pinot Nero, with yields of 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 and giving well-balanced acidity to the grapes.

Production techniques: Healthy grapes in excellent condition were collected in small crates. After a gentle pressing, the must underwent fermentation in stainless steel and barriques. The second fermentation (tirage) took place in April after the base wine (cuvée) had matured. The bottles were disgorged 70 months after tirage.

Analysis: Alcohol: 12,50% vol. - Total acidity: 5,7 g/l; - Net dry extract: 22 g/l; - Residual sugar: 5,6 g/l; - Sulphites

Wine description: White foam with fine and consistent perlage. Straw-yellow colour with greenish tinges. Intense and complex aroma with apple and peach notes accompanied by hints of tropical fruit. Full-bodied and enveloping on the palate. Well-balanced levels of acidity highlights the fabric, the backbone and the long persistence.

Food pairings : Grilled fish, white meats, cheeses and filled pasta.

Serving temperature: 8 –10°C