

*Altemasi Riserva Graal 2010*  
**TRENTODOC**  
**METODO CLASSICO**

<b>General description:</b>	An elegant and classic <i>Spumante</i> Riserva Millesimato, produced by Cavit only in the best years.
<b>Production area:</b>	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.
<b>Grape varieties:</b>	70 % Chardonnay and 30 % Pinot Nero, with yields of 70 hl per hectare.
<b>Weather conditions:</b>	<p>The 2010 vintage as a whole was normal with temperatures falling within the averages for the last decade. An exceptional July, one of the hottest recorded in Trentino, enabled the berries to develop extremely well. Rain in spring guaranteed sufficient water reserves for the berries to achieve optimum ripeness.</p> <p>The grape harvest, which started at the end of August, produced wines with significant levels of acidity and superb balance, thereby guaranteeing high quality and longevity.</p>
<b>Production techniques:</b>	<p>Healthy grapes in excellent condition were collected in small crates. After a gentle pressing, the must underwent fermentation in stainless steel and <i>barrisques</i>.</p> <p>The second fermentation (<i>tirage</i>) took place in April after the base wine (cuvee) had matured.</p> <p>The bottles were disgorged 70 months after <i>tirage</i>.</p>
<b>Analysis:</b>	<p>Alcohol: 12.50 % vol. Total acidity: 6.0 g/l Net dry extract: 22 g/l Residual sugar: 5 g/l</p>
<b>Wine description:</b>	<p>White foam with fine and consistent <i>perlage</i>. Straw-yellow colour with greenish tinges. Intense and complex aroma with apple and citrus notes accompanied by hints of minerals, candied fruit and pastries. Crisp, well-balanced palate. Significant levels of acidity enhance the fabric and backbone that support the elegant minerality and long persistence.</p>
<b>Food pairings</b>	Grilled fish, white meats, cheeses and filled pasta.
<b>Serving temperature:</b>	8 – 10°C
<b>Allergens:</b>	Sulphites