

Blanc de Noirs

ALTEMASI

WINE

Blanc de Noirs

COUNTRY

Italy

REGION

Trentino

APPELLATION

TRENTODOC

GRAPE

Exclusively Pinot Noir hand-picked.

VINEYARD

Steep slopes composed of gravelly fluvio-glacial deposits in the Cembra Valley and alluvial conoids on the hills around Trento.

VINIFICATION

The grapes are harvested by hand in boxes and vinified using the method for white wine with temperature control in stainless steel. In the spring following the harvest, second fermentation is carried out in the bottle with ageing on the lees for 36 months. At disgorgement only a minimum dosage of "liqueur d'expédition" is added.

REFINEMENT

36 months sur Lies

DESCRIPTION

Persistent foam with fine and constant perlage. Straw-yellow colour, with greenish reflections. Intense complex bouquet. Fruity notes reminiscent of peach with delicate notes of hazelnut and patisserie. Enveloping taste, remarkably balanced and lingering. It finishes on a delightful afternote of minerals and redcurrant.



WINE STYLE



ANALYSIS

Alcohol: 12,35 % vol.
Total acidity: 6,70 g/l
Residual sugar: 5,3 g/l



SERVING SUGGESTION

Temperature: 6-8 °C
Pairings: Risotto with smoked trout, shellfish, white fish baked with vegetables, veal and lamb.



SIZES AVAILABLE

75 cl



ALLERGENS

Sulphites



NOTES

Vegan
Gluten Free