

Millesimato Brut 2022

ALTEMASI

WINE

Millesimato Brut

COUNTRY

Italy

REGION

Trentino

APPELLATION

TRENTODOC

GRAPE

100% Chardonnay, harvested by hand.

VINIFICATION

The grapes are hand harvested in boxes and vinified using the technique for white wine with temperature control in stainless steel and old barriques; the following spring, after a period of stabilisation, the second fermentation is carried out in the bottle with a period of over 30 months spent on the lees. At disgorging, only a minimum dosage of "liqueur d'expédition" is added.

REFINEMENT

At least 30 months sur Lies

VINEYARD

Vineyards highly suited to the production of sparkling wines in Trentino (hills around Trento, Valley of the Lakes and the Brentonico plateau). The vineyards are cultivated at an altitude ranging from 450 to 700 m a.s.l., cultivated with the classic Trentino pergola or Guyot method.

DESCRIPTION

Persistent mousse with very fine perlage. Straw yellow colour, with slight greenish hues. Complex, intense, fine and fruity aroma with notes of peach, expertly blended with delicate notes of yeast. Savoury, pleasantly fresh, highly balanced and with good structure.



WINE STYLE



ANALYSIS

Alcohol: 12.50% vol.
Total acidity: 6.6 g/l
Residual sugar: 6.1 g/l



SERVING SUGGESTION

Temperature: 6-8 °C
Pairings: Ideal as an aperitif or with fried shrimp or *scaloppine alla livornese* (a veal cutlet dish).



SIZES AVAILABLE

150 cl, 75 cl



ALLERGENS

Sulphites



NOTES

Vegan
Gluten Free