



Altemasi Brut
TRENTODOC
METODO CLASSICO

General description:	Produced in strict accordance with the Trento Doc Metodo Classico regulations. Second fermentation in the bottle occurs slowly in cool, underground cellars.
Production area:	Vineyards suitable to the production of sparkling wines in Trentino (Valle dei Laghi and the hills around Trento).
Grape variety:	100% Chardonnay with yields of around 80-90 hl per hectare.
Winemaking and finishing:	The grapes are hand-picked in small boxes and vinified in temperature-controlled stainless steel; the wine undergoes second fermentation in the bottle the following spring, followed by traditional ageing on the lees for at least 15 months, as established by the regulations.
Analytical data:	Alcohol: 12.50 % vol. Total acidity: 6 g/l Net dry extract: 21 g/l Residual sugar: 7 g/l
Organoleptic features:	Bright white foam and very fine <i>perlage</i> . Pale straw colour with greenish tinges. Fruity nose with delicious hints of crusty bread. Full, pleasantly crisp, balanced palate; highly persistent
Allergens:	Sulphites