

## Altemasi Riserva Graal 2011 TRENTODOC METODO CLASSICO

<b>General description:</b>	An elegant Metodo Classico Riserva Millesimato sparkling wine which Cavit only produces from grapes from the best vintages.
<b>Production area:</b>	The highest hilly areas and those most suited to producing grapes for sparkling wine in Trentino (the hills around Trento, the Brentonico plateau and the Valley of the Lakes). Medium-heavy fluvio-glacial and volcanic soils, generally fairly shallow, situated at altitudes of between 500 and 600 m.
<b>Grape varieties:</b>	70 % Chardonnay and 30 % Pinot Noir with yields of 70 hl per hectare.
<b>Weather conditions:</b>	Weather in 2011 was fairly patchy. A warm, generally dry spring led to the vines flowering very early. The cool summer with frequent rainfall had the opposite effect. <i>Veraison</i> came early and was prolonged, extending into August, when the weather gradually improved after the first week leading to grapes being harvested with a well-balanced sugar and acid composition.
<b>Production techniques:</b>	The perfectly ripened grapes were harvested manually in small crates and sent to be gently pressed. Fermentation was carried out under controlled temperature in stainless steel and <i>barrisques</i> . The second fermentation took place in April after the base wine had been left for a period to mature. <i>Degorgement</i> took place 70 months after <i>tirage</i>
<b>Analysis:</b>	Alcohol: 12.50 % vol. Total acidity: 6.0 g/l Net dry extract: 22 g/l Residual sugar: 5 g/l
<b>Wine description:</b>	White foam with fine, continuous <i>perlage</i> . Straw yellow in colour with greenish tinges. A complex, well-defined nose with hints of apple and peach, accompanied by sweet hints of almond. Balanced and rounded on the palate. A marked level of acidity brings the backbone, structure and great persistence to the fore.
<b>Food pairings:</b>	Roasted fish, white meats, cheeses and stuffed pasta.
<b>Serving temperature:</b>	8 – 10°C
<b>Allergens:</b>	Contains sulphites