

## Millesimato Brut

# ALTEMASI

### WINE

Millesimato Brut

### COUNTRY

Italy

### REGION

Trentino

### APPELLATION

TRENTODOC

### GRAPE

100% Chardonnay, harvested by hand.

### 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.

### VINIFICATION

The grapes were vinified using the method for white wine under temperature control in stainless steel and barriques. The second fermentation was carried out in the bottle in the spring following the grape harvest, with 36 months being spent on the lees. During degorgement only a minimum dosage of "liqueur d'expédition" was added.

### REFINEMENT

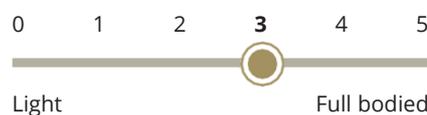
At least 36 months sur Lies

### DESCRIPTION

Persistent foam with extremely fine perlage. Straw yellow in colour with barely noticeable greenish tinges. Complex, intense, refined and fruity mineral nose with delicate hints of crusty bread. Minerally, pleasantly crisp, balanced and well structured.



### WINE STYLE



### ANALYSIS

Alcohol: 12,50 % vol.  
Total acidity: 6 g/l  
Residual sugar: 6,5 g/l



### SERVING SUGGESTION

Temperature: 8-10 °C  
Pairings: It pairs well with tender and delicate textures such as shellfish, noble fish, poultry and veal fillet.



### SIZES AVAILABLE

150 cl, 75 cl



### ALLERGENS

Sulphites



### NOTES

Vegan  
Gluten Free