

Rosé Brut

ALTEMASI

WINE

Rosé Brut

COUNTRY

Italy

REGION

Trentino

APPELLATION

TRENTODOC

GRAPE

Chardonnay and Pinot Nero, 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).

VINIFICATION

The grapes are vinified by slowly crushing only whole Chardonnay berries to separate the different qualities of must, which are then inoculated with selected yeasts and fermented at controlled temperatures in stainless steel tanks.

Pinot Nero is vinified by using the “submerged cap” maceration system, which consists of leaving the must in contact with the skins until the first signs of fermentation; the must is then separated and fermented in stainless steel with temperature control. This enables a pale, delicate pink colour to be extracted from the skins, which is a distinctive feature of Trento DOC Rosato Cavit. The wine undergoes second fermentation in the bottle during the following spring, followed by traditional ageing on the lees for at least 24 months. During disgorging a minimum dosage of liqueur d’expedition is used.

REFINEMENT

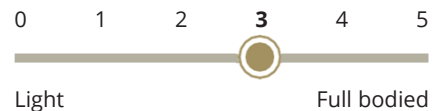
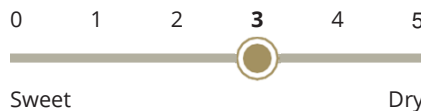
At least 24 months sur Lies

DESCRIPTION

Pale pink in colour with copper hues, creamy white foam, fine, persistent perlage. Complex, fruity nose reminiscent of ripe cherry, blackcurrant and red apple. Rich, well-balanced palate, with highly persistent aftertaste.



WINE STYLE



ANALYSIS

Alcohol: 12,50 % vol.
Total acidity: 6 g/l
Residual sugar: 7 g/l



SERVING SUGGESTION

Temperature: 8-10 °C
Pairings: its fragrant full body makes it perfect with charcuterie, sauces, and shellfish. Ideal with desserts.



SIZES AVAILABLE

75 cl



ALLERGENS

Sulphites



NOTES

Vegan
Gluten Free