

# Brut

# ALTEMASI

**WINE**  
Brut

**COUNTRY**  
Italy

**REGION**  
Trentino

**APPELLATION**  
TRENTODOC

**GRAPE**  
100% Chardonnay, harvested by hand.

**VINEYARD**  
Vineyards suitable to the production of sparkling wines in Trentino (Valle dei Laghi and the hills around Trento). Areas with a high production of Chardonnay grapes for the classic method, cultivated with the classic Trentino pergola or Guyot method.

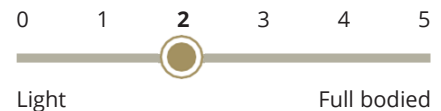
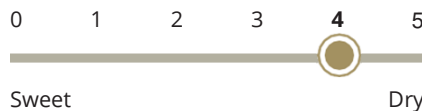
**VINIFICATION**  
The grapes are vinified in temperature-controlled stainless steel; the wine undergoes second fermentation in the bottle the following spring, followed by traditional ageing on the lees for at least 15 months, as established by the regulations.

**REFINEMENT**  
Sur Lies

**DESCRIPTION**  
Bright white foam and very fine perlage. Pale straw colour with greenish tinges. Fruity nose with delicious hints of crusty bread. Full, pleasantly crisp, balanced palate; highly persistent



## WINE STYLE



## ANALYSIS

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



## SERVING SUGGESTION

Temperature: 8-10°C  
Pairings: best with dishes based on rice, pasta, white meats, fresh and medium-aged cheeses.



## SIZES AVAILABLE

75 cl



## ALLERGENS

Sulphites



## NOTES

Vegan  
Gluten Free