

Blanc de Noirs Trentodoc

ALTEMASI

Obtained from selected Pinot Noir cuvées cultivated in the high hills at altitudes between 450 and 600 meters above sea level.

COUNTRY

Italy

REGION

Trentino

GRAPE

100% Pinot Noir with yields of around 60 hl/ha

VINEYARD

Vineyards highly suited to the cultivation of grapes for sparkling wine in Trentino (steep slopes of gravelly fluvio-glacial deposits of the Cembra Valley and alluvial fans on the hills around Trento).

VINIFICATION

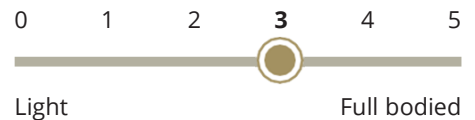
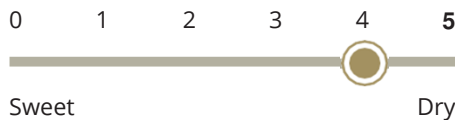
The grapes are harvested by hand in crates and vinified in white at a controlled temperature in steel; in the spring after the harvest is made the second fermentation in the bottle with aging "sur lies" for 36 months. At disgorgement is carried out only a minimum dosage of "liqueur d'expedition".

DESCRIPTION

White foam with fine and consistent perlage. Straw-yellow colour with greenish tinges. Delicate, fresh and complex aroma with fruity notes of peach and red currant accompanied by delicate hints of hazelnut and pastries. Well structured taste, with great balance and persistence



WINE STYLE



ANALYSIS

Alcohol: 12,20 % vol.
Total acidity: 6,5 g/l
Residual sugar: 4,5 g/l



SERVING SUGGESTION

Temperature: 8 - 10 °C
Pairings: Risotto with smoked trout, shellfish, white fish, veal and lamb.



SIZES AVAILABLE

75 cl



ALLERGENS

Sulphites



NOTES

Vegan
Gluten Free