

Graal Riserva

ALTEMASI

WINE

Graal Riserva Brut

COUNTRY

Italy

REGION

Trentino

APPELLATION

TRENTODOC Riserva

GRAPE

Chardonnay and Pinot Nero hand-picked.

VINEYARD

The most suitable highest hills for the cultivation of grapes for sparkling wine in Trentino (the hills around Trento, the Brentonico Plateau and Valle dei Laghi). Grapes grown on loose, generally shallow, glacial and volcanic soils at altitudes of 500 to 600 meters a.s.l. The vineyards are directly monitored and checked by Cavit agronomists.

VINIFICATION

Healthy grapes in excellent condition were collected in small crates. After a gentle pressing, the must underwent fermentation in stainless steel and barriques. The second fermentation (tirage) took place in April after the base wine (cuvée) had matured. The bottles were disgorged 70 months after tirage.

REFINEMENT

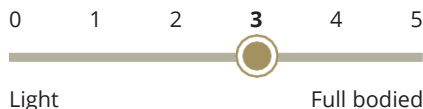
70 months sur Lies

DESCRIPTION

White foam with fine and consistent perlage. Straw-yellow colour with greenish tinges. Intense and complex aroma with apple and citrus notes accompanied by hints of minerals, candied fruit and pastries. Crisp, well-balanced palate. Significant levels of acidity enhance the fabric and backbone that support the elegant minerality and long persistence.



WINE STYLE



ANALYSIS

Alcohol: 12,50 % vol.
Total acidity: 6,5 g/l
Residual sugar: 4,5 g/l



SERVING SUGGESTION

Temperature: 8-10 °C
Pairings: Grilled fish, white meats, cheeses and filled pasta.



SIZES AVAILABLE

75 cl, 150 cl



ALLERGENS

Sulphites



NOTES

Vegan
Gluten Free