

Brut

BACKGROUND

Altemasi is a premium range of sparkling wines, the fruit of winemaking passion and traditions, which best express Trentino's well-deserved reputation as a top-quality wine and sparkling wine producing region. These unique wines, created using the Metodo Classico winemaking style in which the second fermentation is carried out in the bottle, are made either of 100% Chardonnay grapes (Millesimato, Brut) or blending with Pinot Noir (Gaal, Pas Dos, and Rosé) under the prestigious denomination Trento DOC. The Trento DOC appellation is renowned for producing some of the finest sparkling wines in Italy.

TERROIR & VINTAGE NOTES

Grapes are grown at altitudes of 450m to 600m above sea level in Trentino (Valle dei Laghi and the hills around Trento). This area is ideal for vineyard cultivation due to its exceptional soil and climatic conditions.

WINEMAKING & AGING

Altemasi Brut is made using the traditional Metodo Classico. Select grapes are hand-harvested and vinified in temperature-controlled stainless steel. With the close proximity of the vineyards to the winery, the grapes are quickly de-stemmed and whole berry crushed. Second fermentation occurs in the bottle and the wine is aged on the lees for at least 15 months prior to disgorgement.

TASTING NOTES

Bright white foam, very fine perlage, and a pale straw color with greenish tinges. Fruit-forward with pleasant toasted notes. A full, lusciously crisp, and balanced palate with persistent perlage.



750ML



ORIGIN

Trentino DOC, Trentino, Italy

GRAPE VARIETIES

100% Chardonnay

SIZES

750ml

TECHNICAL DETAILS

ABV: 12.5%, TA: 6, RS: 7, Closure: Cork

WINEMAKER

Fabrizio Marinconz

