

# ALTILIA TrentoDOC Brut Millesimato

Denomination: Trento DOC

Production area: Trento hills, altitude 200 - 300 m.

Grape variety: pure Chardonnay

**Vinification and ageing:** the grapes are hand-picked around the first ten days of September; soft pressing produces a fragrant must that is subjected to static settling. The fermentation occurs in temperature-controlled stainless steel vats. In the following spring, the base wine is ready for the tirage. The refermentation takes place in the bottle, and the wine will remain in contact with the yeasts for at least 24 months.

Alcohol content: 12.5% vol.

Producer: LeVide s.r.l., Borgo Italia, 22- Predaia (TN):

Serving temperature: 6° - 8°

**Characteristics:** Trento DOC best expresses the characteristics of Chardonnay, the main variety in the Trentino sparkling wine world. With a full, elegant bouquet and pleasant hints of bread crust and fine pastries, its full flavour has a sufficient structure for properly accompanying not only appetisers and toasts, as is customary, but the entire meal as well.

