

ALTILIA TrentoDOC Brut Rosè

Denomination: Trento DOC

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

Grape variety: selection of Chardonnay and Pinot Noir grapes

Vinification and ageing: the grapes are hand-picked around the first ten days of September and subjected to soft pressing; the must obtained is left to settle. Fermentation follows at a controlled temperature in stainless steel, giving rise to the base wine. The tirage takes place in the following spring and the refermentation begins in the bottle. The wine will remain in contact with the yeasts for at least 36 months.

Alcohol content: 12.5% vol.

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

Serving temperature: 8° - 10°

Characteristics: the old rose colour recalls the grapes that give rise to this tasty sparkling wine with a fine, persistent, silky perlage. With its structure, the Pinot Noir gives it a longevity and flavour that combine well with the aromas of red fruits, which fade at the end into wild strawberry.

