



ALTINUM

TRENTO DOC

CLASSIFICATION | TRENTO DOC

Controlled origin denomination

NAME | ALTINUM BRUT

COMPOSITION | Chardonnay and Pinot Nero

PRODUCTION AREA | The foothills and hills of Aldeno

CULTIVATION METHOD | Guyot and Pergola Trentina

HARVEST | Hand picked

VINIFICATION | Vinified in low temperature stainless steel; the wine undergoes second fermentation in the bottle, followed by traditional ageing for more than 30 months. The particular cuvée and the long aging process allows it to be stored for a long time

TASTING NOTES

Colour | Straw yellow; delicate and lingering perlage

Aroma | Intense aroma with hints of wild flowers, apple, honey and almonds

Taste | Rounded, polished, with a delicate backdrop of almonds and yeast; lingering

ALCOHOL CONTENT | 12% vol.

AVAILABLE FORMAT | 75 cl. / 150 cl.

SERVING TEMPERATURE | 8°C

MATCHINGS | As an aperitif, with cold meat, cheese; excellent as a wine for all courses