



ALTINUM

TRENTO DOC

CLASSIFICATION | Trento Doc
Controlled denomination of origin

NAME | Altinum Pas Dosé

GRAPE VARIETIES | Chardonnay and Pinot Nero

PRODUCTION AREA | The foothills and hills of Aldeno

TRAINING SYSTEM | Guyot and Pergola Trentina

HARVEST | Hand picked

WINE-MAKING | Vinified in low temperature stainless steel; the wine undergoes second fermentation in the bottle, followed by traditional ageing for more than 36 months. The particular cuvée and the long aging process allows it to be stored for a long time

TASTING CHARACTERISTICS

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.

BOTTLE SIZE | 75 cl.

SERVING TEMPERATUR | 8 °C

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