



ALTINUM RISERVA

TRENTO DOC

CLASSIFICATION | Trento Doc Riserva
Controlled denomination of origin

NAME | Altinum Riserva

GRAPE VARIETIES | Chardonnay and Pinot noir

PRODUCTION AREA | Hills of Aldeno

TRAINING SYSTEM | Guyot or Trentino arbour

HARVEST | Hand picked

WINE-MAKING | Fermentation of the base-wine
an in steel tanks and oaks barrels. The particular cuvée
ripens and ages for 70 months in the bottle

TASTING CHARACTERISTICS

Straw-yellow wine, intense aroma with citrus-fruit and
apple notes, honey and vanilla. Full, elegant with
pleasant hints of almond and yeast, persistent

ALCOHOL CONTENT | 12% vol.

BOTTLE SIZE | 75 cl.

SERVING TEMPERATUR | 8 °C

GASTRONOMIC | Excellent aperitif, it pairs well with
cold cuts and cheese. Ideal throughout the meal