Altemasi Spumante Brut, Trento DOC NV

ICV242NV

Cavit

— Trentino, Italy

Fine and delicate Trento DOC, traditional method, sparkler produced solely from Chardonnay and aged 15 months on lees. Trento was the first Italian region to be given DOC status for metodo classico wines. Grapes are sourced from high altitude vineyards in this mountainous region of northern Italy.

NV Vintage

IWSC Bronze

2023 Decanter World Wine Awards Silver 2023

Decanter World Wine Awards Bronze 2024

2020 Vintage

IWSC Bronze 2024

Production

The Chardonnay vines grow in vineyards in the Valle dei Laghi and hills around Trento, with yields of 80-90 hl per hectare. The grapes are hand-picked into small crates and undergo temperature-controlled fermentation in stainless steel. Secondary fermentation takes place in bottle the following spring - followed by ageing on the lees for at least 15 months in cool, underground cellars.

Tasting note

Appealing aromas of citrus and ripe peach, with notes of brioche. On the palate stone fruit and baked apple acharacters, ripe and textural, balanced by crisp citrus acidity, and a persistent mousse.

Food Match

Enjoyable with or without food - a perfect aperitif or celebration wine.

ABV:
12.50%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Wine Type:
Sparkling

Category:
Sustainable

Appellation:
Trentino DOC

Winemaker:
Paolo Turra

Grape Varieties:
Chardonnay 100%

Suitable for:
Vegan

Bottle Barcode:
8007890004394