LEVIDE





Trentodoc

Cime di Altilia

Brut Millesimato

Name: Cime di Altilia Brut Millesimato
Appellation: Trentodoc
Grape variety: Chardonnay
Winemaking: In stainless steel at controlled temperature
Refinement: Second fermentation 36 months in bottle on selected yeasts
Colour: Straw yellow with greenish highlights
Perfumes: Elegant and full with a pleasant aftertaste of crust bread and fine patisserie
Taste: Fresh, fine with hints of citrus fruits and almond
Suitable with: Tagliolini pasta with squid ink, codfish, beef tartare, salmon fillet
ABV: 12,5%
Serving temperature: 8° - 10°

LeVide is located in Trentino, the homeland of Trentodoc.
The winery develops on the left bank of the Adige, where Chardonnay finds the ideal climate and soil for perfect ripening.
The peculiarities of the soil, climate and exposure are ideal for cultivating a highly refined raw material that expresses itself in each bottle produced.

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