LEVIDE





Trentodoc

Cime di Altilia

Pas Dosé Millesimato

Name: Cime di Altilia Pas Dosé Millesimato
Appellation: Trentodoc
Grape Variety: Chardonnay
Winemaking: In stainless steel at controlled temperature
Refinement: Second fermentation 36 months in bottle on selected yeast
Colour: Bright straw yellow
Perfumes: Fresh and delicate, reminiscent of white-fleshed fruits like apple and peach, with a refreshing citrus note
Taste: Balanced and intense, with a harmonious, pleasantly almond-like finish
Suitable with: Raw fish dishes
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.

LeVide S.r.l.
Borgo Italia, 22 – 38012 | Predaia (TN), Italy | +39 071 9200399 | info@levide.it | www.levide.it

Company of the group
Degli Azzoni Wines S.r.l.
DAW DEGLI AZZONI WINES