LEVIDE





Trentodoc

Cime di Altilia

Extra Brut Millesimato

Name: Cime di Altilia Extra 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 and fine perlage
Perfumes: Very elegant bouquet with hints of apple and almond
Taste: Dry and fresh, lovely minerality and a pleasant aftertaste of citrus fruits
Suitable with: Spaghetti with clams, asparagus risotto, cooked wolffish with potatoes
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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