LEVIDE





Trentodoc

Cime di Altilia
Rosé

Name: Cime di Altilia Rosé
Appellation: Trentodoc
Grape varieties: Chardonnay, Pinot Noir
Winemaking: In stainless steel at controlled temperature
Refinement: Second fermentation 36 months in bottle on selected yeast
Colour: Bright old rose
Perfumes: Elegant and fine with hints of hawthorn and berries
Taste: Dry, fresh with pleasant aftertaste notes of strawberry and blackberry
Suitable with: Anchovy risotto, tuna tartare with avocado, mixed fry
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