



LEVIDE



Trentodoc

Cime di Altilia Extra Brut

Name: Cime di Altilia

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 the youngest of the wineries of the Degli Azzoni Wines group and it 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.

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Company of the group
Degli Azzoni Wines S.r.l.

