



LEVIDE



Trentodoc
Cime di Altilia
Rosè

Name: Cime di Altilia

Appellation: Trentodoc

Grape varieties: Chardonnay, Pinot Nero

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 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.

Borgo Italia, 22 – 38012 | Predaia (TN), Italy | +39 071 7231615 | info@levide.it | www.levide.it

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

