

LEVIDE



Trentodoc Cime di Altilia 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

Perfumes: Elegant and full with a pleasant aftertaste of crust bread and fine patisserie

Taste: Fresh, fine with hints of citrus fruits and almond

Suitable with: Taglioni pasta with squid ink, codfish, beef tartare, salmon fillet

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.

