



ALTANEVE

Crisp, Sparkling, Elegantly Italian

About Altaneve Prosecco

Altaneve Prosecco epitomizes the best sparkling wine the world has to offer. It is a Valdobbiadene Prosecco Superiore D.O.C.G.. Its crisp character and persistent fine perlage feature notes of peach, pear and honeysuckle. The wine's elegant floral bouquet, balanced acidity and sweetness are complex yet approachable, giving it great versatility. A refined wine, Altaneve Prosecco can be enjoyed on special occasions, as an aperitivo, or as an ideal accompaniment to fish, poultry, and vegetables.

Area of Origin

Altaneve Prosecco is produced in the foothills of the Italian Dolomite Mountains, in the small town of Valdobbiadene (Treviso, Italy), known for its steep slopes and cool temperatures. Differentiated by the unique microclimate and soil that originates from the lifting of an ancient seabed, Valdobbiadene Prosecco wines have exalted characteristics of freshness, vitality, and aromatic elegance that distinguish its wines above all others.

Varietal

100% Glera

Harvest Period and Yield of Grapes per HA

Late September | 13.000kg

Winemaking

Off skins by gentle hand pressing

Primary Fermentation

Controlled temperature with selected yeasts

Foaming and Fining

25 ~ 30 days | From 1 ~ 3 months

Alcohol

11.5% by Volume

Sugar Residue and Total Acidity

15.00 g/l | 6.00 mg/l

Color and Perlage

Pale yellow | Fine and persistent

Bouquet

Delicate, fruity and aromatic

Taste

Crisp, fresh, well-balanced and smooth

Serving Temperature

6 ~ 8 °C (43 ~ 47 °F)

Winemaking Method

Charmat



Available Sizes

- Bottle 0.75 L
- Jeroboam 3.00 L

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