



ALTANEVE ROSÉ

Crisp, Sparkling, Elegantly Italian

About Altaneve Rosé

Altaneve Rosé has a lovely pink color and a wonderful, full flavor that is both delicate and intense, with a lively bouquet of fruity and floral notes. The maturation of the wine, combined with the extended secondary fermentation develop a crisp body, an elegant finesse, and a smooth, velvety perlage. The exotic character of Altaneve Rosé can be enjoyed with an array of different foods, from fish to cheese to spicy tomato sauces or by itself as an aperitivo.

Area of Origin

Altaneve Rosé is produced in the foothills of the Italian Dolomite Mountains, in the small town of Valdobbiadene (Treviso, Italy). The Glera grapes for the wine come from Valdobbiadene in northeastern Italy, and the Pinot Nero grapes come from Oltrepò Pavese in the Lombardy region in northwestern Italy.

Varietals

70% Pinot Nero; 30% Glera

Harvest Period and Yield of Grapes per HA

Pinot Nero: Late August | 10.000kg

Glera: Late September | 13.000kg

Winemaking

Brief maceration on skins followed by gentle pressing

Primary Fermentation

Controlled temperature with selected yeasts

Foaming and Fining

6 months | 6 month minimum

Alcohol

12% by Volume

Sugar Residue and Total Acidity

10.00 g/l | 5.80 mg/l

Color and Perlage

Bright rose pink | Fine and persistent

Bouquet

Refined and delicate with floral notes and hints of wild berries

Taste

Well-rounded and full-flavored with a delicate, balanced finesse

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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