



ALTANEVE Z

Crisp, Sparkling, Elegantly Italian

About Altaneve Z

Altaneve Z is the pinnacle of what Prosecco wine can be and aims to set a new standard for Prosecco Superiore D.O.C.G. wines. Its differences start with the 100% Glera grapes that are hand-harvested on an exclusive terroir that imparts a distinctive minerality and floral elegance to the wine. Notably, the complexity of Altaneve Z is derived from a special 7-month secondary fermentation.

This extended fermentation produces its distinctive features that combine to create a powerfully crisp, dry character highlighting both the complex minerality and the persistent, velvety perlage of the wine. Altaneve Z's delicate floral bouquet boasts hints of apricot and spring flowers and pairs perfectly with shellfish, white fish, creamy cheeses, melons, and citrus fruits.

Area of Origin

Altaneve Z is produced in the foothills of the Italian Dolomite Mountains in the heart of the Prosecco Superiore D.O.C.G. region. The wine's single-vineyard plot is located on one of the oldest vineyards in Valdobbiadene on an exclusive, steep, south-facing hillside in the hamlet of San Pietro di Barbozza in Località Rive Longa. The vines on this plot average over 40 years of age with roots set in the calcareous clay of an ancient seabed that bestows a unique minerality to its grapes.

Varietal

100% Glera

Harvest Period and Yield of Grapes per HA

Late September | 10.000kg

Winemaking

Off skins by gentle pressing

Primary Fermentation

Controlled temperature with selected yeasts

Foaming and Fining

~210 days | ~60 days

Alcohol

12.2% by Volume

Sugar Residue and Total Acidity

5.00 g/l | 5.00 mg/l

Color and Perlage

Pale yellow | Fine and persistent

Bouquet

Delicate, floral and aromatic

Taste

Crisp, fresh and well-balanced

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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