

Pinot Nero Brut

D.O.P. Oltrepò Pavese



Wine Description Charmat Method Sparkling Wine

Grapes Pinot Nero

Production Area Torrazza Coste and Codevilla

Winemaking Sparkling wine produced using the Charmat method. The second fermentation in contact with noble lees takes place in large tanks (autoclaves) and lasts for six months

Appearance Fine and persistent perlage. Lemon colour with light golden glints.

Tasting Notes Intense aroma with pleasant citrus notes, dry fruit and pastries. Soft and delicate bubbles, intense and round flavour with a refreshing well balanced acidity. Long finish.

Serving Temperature 6°-8° C

Size 75 cl

Alcohol 12% Vol.

Pairings Excellent as an aperitif, ideal with light first courses and fish dishes