

Pinot Nero Brut

D.O.C.G. Oltrepò Pavese



Wine Description	Classic Method Sparkling Wine
Grapes	Pinot Nero
Production Area	Hills around Torrazza Coste
Winemaking	The grapes are harvested by hands and carried to the winery using shallow stackable trays and gently pressed. The base wine is fermented at controlled temperature of 16°. After the tirage the second slow fermentation in contact with noble lees lasts for 24 months. During the degorgement only a minimum dosage of “liqueur d’expédition” was added. The wine ages in bottle for 4-6 months before to be released for the sale.
Appearance	Persistent foam with extremely fine perlage. Lemon colour with gold glints.
Tasting Notes	Intense aroma reminiscent of mixed flowers honey. Delicate and long-lasting flavour of candied fruit.
Serving Temperature	6°-8° C
Size	75 cl
Alcohol	12,5% Vol.
Pairings	Perfect for aperitif or throughout the meal. Ideal for a fish menu.