

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