



Pinot Nero

D.O.P. Oltrepò Pavese

Wine Description	Semi-Sparkling White Wine
Grapes	Pinot Nero
Production Area	Torrazza Coste, Codevilla, Borgo Priolo, Montebello della Battaglia.
Winemaking	As it is a white wine obtained from red grapes, the juice is immediately separate from the skins in order to prevent any colour release. After soft pressing the must is cleaned and inoculated with selected yeasts and then transferred in thermo-regulated fermenting vats where the fermentation starts. A second slow re-fermentation takes place in autoclave in order to develop carbon dioxide.
Appearance	Lively pale lemon colour wine with delicate pink-like glints.
Tasting Notes	Intense long-lasting aroma of bread crust. Persistent flavour reminiscent of bitter almond with a final pleasantly stimulating touch by effect of the effervescence.
Serving Temperature	6°-8°C
Size	75 cl – 37,5cl
Alcohol	12% Vol.
Pairings	Ideal with seafood and pasta dishes