



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 gentle 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.