



## Pinot Nero

### D.o.p. Oltrepò Pavese

<b>Wine Description</b>	Semi-Sparkling White Wine
<b>Grapes</b>	Pinot Nero
<b>Production Area</b>	Torrazza Coste, Codevilla, Borgo Priolo, Montebello della Battaglia.
<b>Winemaking</b>	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. The wine is bottled after 3 months of maturation in autoclave.
<b>Appearance</b>	Lively pale lemon colour wine with delicate pink-like glints.
<b>Tasting Notes</b>	Intense long-lasting aroma of bread crust. Persistent flavour reminiscent of bitter almond with a final pleasantly stimulating touch by effect of the effervescence.
<b>Serving Temperature</b>	6°-8° C
<b>Size</b>	75 cl
<b>Alcohol</b>	12 % Vol.
<b>Pairings</b>	Ideal with seafood and pasta dishes