



Pinot Nero Nature

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. Grapes are 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. Degorged 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 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 12,5% Vol.

Pairings Perfect for aperitif, or throughout the meal. ideal for a fish menu.