



GRAPES: 100% Pinot Nero

PRODUCTION ZONE: Oltrepò Pavese, Lombardia

APPELLATION: Vino spumante

SOIL: Calcarous-clayey

AGE OF VINES: 15 years old

TRAINING SYSTEM: Guyot

VINES PER HECTARE: 4,000

HARVEST TIME: from middle of August

VINIFICATION METHOD: Fermentation at controlled temperature, storage in stainless steel tanks. Re-fermentation in autoclave - maturation of the finished wine in the same tank for 6 months - then bottled

ALCOHOL CONT. BY VOL.: 12%

PACKAGING: 12 bottles per carton

SERVING TEMPERATURE: 6-8° C (43-46° F)

CLOSURE: Cork

TOTAL PRODUCTION: over 80.000 cs.

TASTING NOTES

COLOR: brilliant pink with bright highlights

BOUQUET: intense perfume with cherry, redcurrant and wild rose notes, distinctive and harmonious

PALATE: a round and fresh taste with pronounced fruity nuances and a light floral aftertaste, sapid

FOOD PAIRING: perfect as aperitif, great as all-meal wine. Pairs with first dishes, fish game, shellfish, carpaccio and raw fish.