

**CANTINA DI CASTEGGIO – OLTREPO' PAVESE METODO  
CLASSICO PINOT NERO BRUT DOCG**



**GRAPES:** 100% Pinot Nero

**PRODUCTION ZONE:** Oltrepò Pavese, Lombardia

**APPELLATION:** Oltrepò Pavese Metodo Classico DOCG

*(denominazione origine controllata e garantita )*

**SOIL:** Calcarous-clayey

**AGE OF VINES:** 20 years old

**TRAINING SYSTEM:** Guyot

**VINES PER HECTARE:** 4,000

**HARVEST TIME:** from middle of August

**VINIFICATION METHOD:** bottle fermentation process maturing  
for at least 36 months

**ALCOHOL CONT. BY VOL.:** 12%

**PACKAGING:** 6 bottles per carton

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

**CLOSURE:** Cork

**TOTAL PRODUCTION:** over 16.000 cs.

**TASTING NOTES**

**COLOR:** pale yellow on color, the perlage is fine-grained,  
uniform, persistent

**BOUQUET:** delicately fruity aroma, reminiscent of apple,  
chamomile, anise Mediterranean herbage.

**PALATE:** on palate it presents elegance and body with a  
mature fruit and fine aftertaste