



PINOT NOIR SPARKLING V.S.Q.

Extra Dry

AVAILABLE FORMATS

375 ml (half bottle) | 750 ml (bottle) | 1.500 ml (magnum)

ALCOHOLIC CONTENT

12% by vol.

GRAPE VARIETY

100% Pinot Noir

GEOGRAPHIC LOCATION

First and second hill slope Oltrepo` Pavese (across Po river from Pavia) in the San Damiano al Colle distric

VINEYARD CHARACTERISTICS

Soil derived from disintegration of arenaria and calcareous rocks with a high clay component, located at 380-350 meters (918-1148 feet) a. s. l.. Traditional Gujot and spurred cordon cultivation methods

VINEYARD AGE

6-25 years

VINIFICATION

Soft squeeze of grapes, with immediate separation skins. The must, which is of a natural pink colour, varying in intensity depending on the vintage, undergoes discoloration by a process of hyper-oxygenation. The resulting must is placed in steel reservoirs at a controlled temperature of 14-20 degrees Celsius (57-68 Fahrenheit) for about 15-20 days, where the alcoholic fermentation takes place. Subsequently, the wine undergoes several changes of container, reaching a maturation process in steel tanks for about two months. After this, the wine is placed in autoclaves where it undergoes re-fermentation (spumantizzazione) according to the Martinotti or Charmat methods

REFINEMENT

Following the re-fermentation (about 9 months, long Charmat) the wine is bottled, where it will refine for about 3 months, before going on the market

ORGANOLEPTIC CHARACTERISTICS

Characteristic straw-yellow colour with greenish tones. Aroma is intense, complex with floral notes and very fruity with aromas of apple, pear and banana. Taste is soft (characteristic of extra dry), elegant and well structured. Body is well evident and aroma is lingering

GASTRONOMIC ACCOMPANIMENT

Excellent with a starter (antipasto), delicious throughout the entire meal, particularly with fish. Good with white meats, cheeses. Perfect with pizza

SERVE AT 8°