



PINOT NERO METODO CLASSICO D.O.C.G. BLANC DE NOIR

## Aiace

### AVAILABLE FORMATS

750 ml (bottle) | 1.500 ml (magnum)

### ALCOHOLIC CONTENT

12.5% by vol.

### GRAPE VARIETY

100% Pinot Nero

### GEOGRAPHIC LOCATION

First and second hill slopes Oltrepò Pavese, located in the districts of San Damiano al Colle, Montecalvo Versiggia and Pizzofreddo

### VINEYARD CHARACTERISTICS

Soil derived from disintegration of arenaria and calcareous rocks with a high clay component, located at 280-400 metres a.s.l.. Traditional Gujot and spurred cordon methods

### VINEYARD AGE

9/30 years

### YIELD PER HECTARE

70 quintals of grapes per hectare

### VINIFICATION

The grapes are harvested by hand from the 20th of August until the first week of September. Only the first pressing of the grapes is used, (the soft pressing). Static clarification and fermentation take place in refrigerated steel tanks at a temperature between 14 and 18 degrees

### REFINEMENT

The wine is bottled, (tirage), in the Spring and aged on its lees for 40 months. Following disgorgement, the bottles remain a further two months in the cellar

### ORGANOLEPTIC CHARACTERISTICS

Intense straw-yellow colour with golden reflections. Delicate and lingering perlage. Intense, complex bouquet with floral notes and very fruity hints of apple, vanilla, pear and banana. On the palate, dry, velvety, elegant and sapid. Excellent structure and lingering aroma

### GASTRONOMIC ACCOMPANIMENT

Excellent as an aperitif, also delicious throughout any meal, particularly with fish, white meats and cheese

SERVE AT 7/8°