



CUVÉE OF THREE GRAPE VARIETIES

Aedo

AVAILABLE FORMATS

750 ml (bottle)

ALCOHOLIC CONTENT

11.5% – 12.5% by vol. (depending on the vintage)

GRAPE VARIETY

Pinot Nero, Riesling e Chardonnay

GEOGRAPHIC LOCATION

First and second hill slopes in the Oltrepò Pavese region, located in the San Damiano al Colle district

VINEYARD CHARACTERISTICS

Soil derived from a disintegration of arenaria and calcareous rocks, with a clay component, situated at 235 – 340 metres above sea level. Traditional Gijot system

VINEYARD AGE

6/35 years

VINIFICATION

The must is obtained through a soft squeeze of the grapes, with immediate separation from the skins, and is stored in steel vats, at a temperature of 14 – 18° for a period of 10 – 12 days. Following several stages of decanting, it undergoes maturation in steel tanks for about 2 months. Subsequently the wine is placed in autoclaves, where re-fermentation takes place according to the Martinotti or Charmat method. On conclusion of this process, after approximately 3 months

REFINEMENT

The spumante is bottled and left to refine for a further 2 months before going on the market

ORGANOLEPTIC CHARACTERISTICS

Straw-yellow colour with greenish tones. Intense, fruity, fresh and aromatic aroma with floral notes of apple, banana and citrus fruits. Unique, evocative and distinguished, the taste is soft (characteristic of an extra dry wine) and elegant with a captivating structure. Excellent lingering aroma

GASTRONOMIC ACCOMPANIMENT

Ideal as an aperitif, excellent throughout the entire meal, particularly with fish dishes. Well suited to white meats, cheeses and also pizza

SERVE AT 8°