



PINOT NOIR SPARKLING BRUT V.S.Q.

## Noesi

### AVAILABLE FORMATS

750 ml (bottle)

### 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, has a light yellow 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 dry (characteristic of brut), 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 6/8°**