



PINOT NERO white making SPUMANTE O.P. doc

GRAPE VARIETAL: Pinot Noir 100%.

PRODUCTION AREA: Oltrepò Pavese (Southwest Lombardy).

HARVEST: at optimum ripening (last week of august - first week of september).

WINEMAKING: gentle pressing with static clarification at 10° C, followed by controlled fermentation with selected yeasts. Bottled young, in the following spring. Second fermentation at low temperature, and lengthy ageing with yeast for a period of at least 7-8 months.

BOTTLING ANALYTIC DATA: alcohol 12% by vol.
total acidity 6 g/l
pH 3,2

TASTING NOTES: straw-yellow colour with bright highlights. Fine perlage, persistent head. The bouquet begins with pleasant hints of toasted bread and finishes off with a gentle suggestion of exotic fruit and a pleasant citrus effect at the very end. The taste is fresh and elegant, with a lingering aromatic aftertaste. Length: 6-7 sec.

ALCOHOL VOLUME: 12% vol.

BEST SERVED AT: 8-10° C.

SERVED WITH: as an aperitif, goes particularly well with delicate appetizers, shellfish, seafood, and delicate fish dishes.

