



LA GENISIA

OLTREPÒ PAVESE DOCG METODO CLASSICO PINOT NERO NATURE

GRAPES

100% Pinot Noir

PRODUCTION AREA

Valle Coppa, Valle Schizzola

GROWING SYSTEM

Guyot

YIELD

5.000 Vines/Ha

VINEYARDS

The altitude of vineyards ranges from 350 to 400mt a.s.l. The great diurnal range contributes to preserving the elevated acidity during the maturation of the grapes. The soil is calcareous and its contribution can be perceived with an elevated minerality. Production is 100q/ha.

WINEMAKING

The harvest timing is meticulously determined through a thorough analysis of grape ripening levels. The grapes are hand-harvested and transported to the winery using shallow stackable boxes, ensuring high quality through the initial grape selection process. The grapes undergo a gentle pressing to obtain a high-quality free-run must, resulting in an excellent base wine after the first fermentation.

Following the aging of the base wine in stainless steel tanks, the spring following the harvest, the tirage is initiated through the addition of carefully selected yeast and sugar. This activates the second slow bottle fermentation.

AGEING

A minimum of 36 months of bottle fermentation in contact with the noble lees. 6 months of bottle aging following disgorgement.

TASTING NOTES

Bright yellow colour with golden glints.

Creamy foam with an extremely fine perlage.

Intense and complex aroma with refreshing citrus notes, dried fruit and pastries.

Long lasting mineral taste.

SERVING TEMPERATURE

6°- 8°C

ANALYTICAL CHARACTERISTICS

Alc. Vol 12,5%; Total Acidity 8,00 gr/lit; Residual sugar 1,50 gr/lit



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