LA GENISIA

MARTINOTTI METHOD

PLANT DORÉ
BRUT

OLTREPÒ PAVESE



Type of wine

Sparkling Wine

Grapes

Pinot Noir

Production Area

Torrazza Coste and Codevilla

Growing System

Guyot and Casarsa

Yield

4.000 - 4.500 Vines/Ha

Vineyards

The vineyards have an altitude ranging from 100 to 450 meters above sea level with different exposures and highly heterogeneous soils.

Winemaking

The grapes are gently pressed. The must is then transferred to stainless steel tanks at controlled temperature for fermentation. After a short period of settling of the base wine, fresh must is added to let the second fermentation begin in autoclave.

Ageing

1 month on the lees in autoclave.

Tasting Notes

Pale straw yellow color. Intense fruity aroma, especially of delicate apricot and pear. Supple, intense flavour, very persistent with a pleasant aftertaste of sweet almonds.

Format

75 cl

Serving Temperature

4°- 6°C

Analytical Characteristics

Alc. Vol. 12,00%; Total acidity 5,80gr/lt;
Residual sugar 10,50gr/lt