



OLTREPÒ PAVESE DOC PINOT NERO BRUT MILLESIMATO

GRAPES

100% Pinot Noir

PRODUCTION AREA

Torrazza Coste, Codevilla

GROWING SYSTEM

Guyot

YIELD

4.500-5000 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, the sparkling process begins with the second fermentation in autoclave.

AGEING

9 months on the lees in autoclave with periodic bâtonnage.

TASTING NOTES

Bright straw yellow color with golden reflections.

Intense aroma reminiscent of apricot and pastries.

Soft and delicate bubbles.

Intense and round flavour with a sweet almond's aftertaste.

SERVING TEMPERATURE

6°-8°C

ANALYTICAL CHARACTERISTICS

Alc. Vol. 12,00%; Total acidity 6,50gr/lit; Residual sugar 4,00gr/lit

