

## PLANT DORÉ EXTRA DRY MILLESIMATO

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### GRAPES

100% Pinot Noir

### PRODUCTION AREA

Torrazza Coste, Codevilla

### GROWING SYSTEM

Guyot, Casarsa

### 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

1 months 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.

### SERVING TEMPERATURE

6°-8°C

### ANALYTICAL CHARACTERISTICS

Alc. Vol. 11,50%; Total acidity 6,00gr/lit; Residual sugar 17,00gr/lit

