



## TECHNICAL NOTES

DESIGNATION OF ORIGIN: Provincia di Pavia IGT Pinot Nero vinificato in bianco (vino frizzante).

GRAPE: Pinot Noir.

TRAINING SYSTEM: Guyot.

VINEYARDS ORIENTATION: south, south-east.

The grapes, harvested by hand in the vineyards surrounding the winery, are softly pressed. The resulting free-run must is put in temperature-controlled stainless-steel vats and cooled down to extract the best aromatic substances. The free-run must is then clarified. The alcoholic fermentation is started using selected yeasts and is carried out at a controlled temperature. Once the fermentation is completed, the wine is raked. The natural bubbles are produced by a secondary fermentation in temperature-controlled stainless-steel autoclaves. The secondary fermentation is started using selected yeasts. The wine is then filtered, stabilised and bottled.

## TASTING NOTES

SIGHT: straw-yellow colour.

NOSE: elegant, slightly herbal nose with fruity and floral notes.

PALATE: dry, crisp and sapid, with pleasantly creamy bubbles.

SUGGESTED PAIRINGS: excellent as a pre-meal drink, it pairs well with light starters, *risotto* with asparagus, *pasta* with vegetables, fish and white meat.

SERVICE TEMPERATURE: 8-10 °C.

ALCOHOL: 12% vol

(the alcohol content may vary slightly from one bottling to another).

CONTAINS SULPHITES.

CURRENT VINTAGE ON SALE: 2022.

PRODUCT OF ITALY

