

Le Cascine®

Pinot Nero Vin. in Bianco DOC

Sparkling White Wine

Perfect as an aperitif wine, it pairs well with pizza, seafood salads, seasonal salads, and light pasta dishes.



CAMPAIGN FINANCED ACCORDING TO REG. EU No. 1308/2013



Pinot Nero vinified white / DOC Oltrepò Pavese

ORIGIN: Oltrepò Pavese

VINE VARIETY: Pure Pinot Nero, vinified as a white wine.

SOIL: Clayey, smily with calcareous marl and gypsum located around the 45° parallel north.

GRAPE CULTIVATION: Guyot

HARVEST: Handpicked

VINIFICATION: Gentle pressing of grapes with a pneumatic press. Fermentation at 16°C with selected yeasts.

AGING: In stainless steel tanks, followed by natural re-fermentation in autoclave at 16°C with selected yeasts. The wine undergoes numerous analytical checks during processing to ensure its integrity.

BOTTLING: Cold sterile

ALCOHOL CONTENT: 11.5%vol

COLOR: Straw yellow with greenish reflections.

NOSE: Intense, with scents of white flowers and a light citrusy fruity note that evolves into apple as it matures.

PALATE: Dry, fresh, and crisp. It features a pleasant tart note that enhances its freshness and drinkability.

INTERNATIONAL PAIRINGS: Urta – Spain, Sashimi – Japan

SERVING TEMPERATURE: 10 – 12°C

CURIOSITY: The name translates to 'small pine cone,' reflecting the vine's characteristic of producing small grape clusters.