



# 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.