

La Diotta

OLTREPO'

LINEA SPUMANTI

Nature

PINOT NERO OLTREPO' PAVESE DOCG

**TYPE:**

Sparkling wine Brut Classic Method

VINES:

Pinot Nero

SOIL:

Limestone marl

VINIFICATION:

Following careful selection during harvesting, the grapes undergo soft pressing and the must is fermented at a controlled temperature. In spring, the wine is bottled and secondary fermentation takes place with additional yeasts. After at least 30 months in the stacks on these noble yeasts the wine is disgorged and corked. The wine is left to rest for some months before sale.

ORGANOLEPTIC CHARACTERISTICS:

Pale yellow in colour, it has a fine, persistent perlage and soft foam. The bouquet is ample, with hints of bread crusts and dried fruits. On the palate it is dry, fresh, with an elegant structure and good acidity.

RESIDUAL SUGAR:

0-3g/l (natural sugars)

ALCOHOL CONTENT:

12 %vol.

PAIRINGS:

Excellent as an aperitif and goes well with all courses.

SERVING TEMPERATURE:

6-8°C.

STORAGE:

In a cool and dry place for 16-20 months after disgorging.

FORMATS:

0,75 l

Contains sulphites

WWW.LAPIOTTAOLTREPO.IT