

La Piovotta

OLTREPO'

LINEA SPUMANTI

Suspir

PINOT NERO OLTREPO' PAVESE DOCG

**TYPE:**

Rosé sparkling wine Classic Method

VINES:

Pinot Nero

SOIL:

Limestone marl

VINIFICATION:

The grapes are carefully selected during the harvest. After crush-destemming, the wine is made using a process called cryomaceration. The grapes are placed in a special vat for 2-3 hours at about a temperature of 6-8 degrees. Bottling and secondary fermentation with added yeast take place in spring. After 24 months in the stack on these noble yeasts, the disgorging and final corking processes take place. The sparkling wine is then left to rest for a few months before sale.

ORGANOLEPTIC CHARACTERISTICS:

A delicate pink in colour, it has a fine and persistent perlage. The bouquet is ample and complex, with pleasant notes of wild berries. It leaves a fresh elegant taste on the palate with good acidity and persistence.

RESIDUAL SUGAR:

6 g/l.

ALCOHOL CONTENT:

12,5 %vol.

PAIRINGS:

Excellent as an aperitif, it goes well with all courses.

SERVING TEMPERATURE:

6-8°C.

STORAGE:

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

FORMATS: 0,75 l.-1,5 l.

Contains sulphites

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