



LINEA SPUMANTI

Talento

PINOT NERO OLTREPO' PAVESE DOCG

**TYPE:**

Sparkling wine, Classic Method

VINES:

Pinot Nero

SOIL:

Limestone marl

VINIFICATION:

The grapes are carefully selected during harvest. Following soft pressing, the must is fermented at a controlled temperature. In spring, the wine is bottled and secondary fermentation is carried out with the addition of yeasts. After at least 24 months in the stacks on these noble yeasts, the wine is disgorged and corked. The sparkling wine is then left to rest for some months before it is sold.

ORGANOLEPTIC CHARACTERISTICS:

Pale yellow in colour, it has fine and persistent perlage. The bouquet is ample, with hints of bread crusts and exotic fruits. On the palate it is harmonious, fresh, elegant and with good acidity.

RESIDUAL SUGAR:

4 g/l.

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 disgorgement.

FORMATS:

0,75 l.-1,5 l.

Contains sulphites

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