



NOREMA 90 ROSÉ PAS DOSÉ VINTAGE

METODO CLASSICO PINOT NERO VSQ

A vintage rosé Metodo Classico sparkling wine from 100% Pinot Noir grapes. We pick the grapes from late July to late August, harvesting them by hand in small bins and taking them quickly to our winery. After the vinification, the base-wine ages on the lees for a minimum of 90 months. Because of this long aging, at the moment of disgorging the colour is a very pale rosé. The palate reveals a still bright acidity and fascinating, complex notes.

We are now converting to organic farming, but we have always been committed to a sustainable approach to vine-growing, using a minimum of pesticides.

Vineyards specifics

Training system: vertical trellis

Pruning system: Guyot

Vineyards facing: north, north-west

Vines per hectare: 4.000-4.500

Yield per hectare: 8,5 tons

Tasting notes

Colour: pale, onion skin rosé. Fine, steady and persistent *perlage*.

Nose: complex bouquet with balsamic and spicy notes.

Palate: multi-faceted and intense, with notes of *panettone* and liquorice.

Pairings: it goes well with a wide range of meat and fish dishes, but it can be appreciated even on its own.

Service temperature: 6-8 °C