



PINOT 64 BRUT

METODO CLASSICO PINOT NERO VSQ

Pinot Noir is widely grown in Oltrepò Pavese, but the soils of the Montecalvo Versiggia hills are especially fitted for its growing. Their calcareous nature enhances the best qualities of this grape variety. The growing of Pinot Noir is also helped by the peculiar microclimate of our area with medium-hot summer days and cool nights. We pick the grapes in the last decade of August to keep a higher acidity. The grapes are carefully hand-harvested in small bins and taken quickly to the winery. The pressing of the grapes is soft so to extract only the best aromas. The base wine ages on the lees for a minimum of 30 months. The *dégorgement à la glace* is performed by us in our cellar.

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: straw yellow colour with golden highlights. Fine, steady and persistent *perlage*.

Nose: very intense with notes of fresh-baked bread.

Palate: marked by Pinot Noir's signature acidity. Good persistence.

Pairings: excellent as a pre-meal drink, it goes well with a wide range of foods (especially seafood).

Service temperature: 6-8 °C