

NOREMA 90

METODO CLASSICO PINOT NERO VSQ


CALATRONI
— METODO CLASSICO —



What do Valentino Rossi and Roger Federer have in common?
It's easy to say: they are both seasoned champions still able to compete successfully against younger players.
Our NorEma 90 is a bit like them: a Metodo Classico sparkling wine that aims at proving how the Oltrepò Pavese Pinot Noir grown in the best vineyards can still be a champion after **aging for a very long time on the lees**.
To get the best acidity, we select the best grapes from the **highest vineyards of our estate** for the base wine. We get the **natural rosé colour simply through direct pressing**. After the first fermentation, the wine is bottled in spring and left **90 months on the lees**.
On the nose it offers a **complex bouquet** with notes of **baked pastry, spices and balsamic herbs**.
On palate it will surprise you with its still **vibrant acidity** and nice **salty finish**.
Pair it with meat and **even furred game dishes**, or try it in a challenging contrast with **oysters and raw fish**.
Best enjoyed at **6-8 °C**.

ROSÉ PAS DOSÉ
VINTAGE

TRADITION,
EXPERIENCE...
PASSIONS OF QUALITY