

PINOT 64

METODO CLASSICO PINOT NERO VSQ


CALATRONI
— METODO CLASSICO —



Our Pinot 64 tells you the story of our winery and the quality and elegance of the Pinot Noir of Montecalvo Versiggia.

It was precisely in **1964** that **Luigi Calatroni** started to bottle his wines and to release them under the label Calatroni.

And his story (and our too, of course) began with Pinot Noir.

This Metodo Classico sparkling wine is produced with **Pinot Noir grapes only**, grown on **limestone-rich vineyards** located at different altitudes (from 250 to 390 m a.m.s.l.). The harvest is anticipated to get a fresh and fragrant base wine. After being bottled, the wine **ages on the lees for a minimum of 30 months**.

Creamy bubbles, floral and yeast notes on the nose, **crisp palate** and a long finish are its ID card. Excellent as a pre-meal drink, it can be successfully paired with **fat meat and fish dishes** thanks of its good body and high acidity.

Best enjoyed at **6-8 °C**.

BRUT

TRADITION,
EXPERIENCE...
PASSIONS OF QUALITY