

# NOREMA

OLTREPÒ PAVESE METODO CLASSICO  
PINOT NERO ROSÉ DOCG



  
CALATRONI  
— METODO CLASSICO —

**Nora** and **Emma** are the pink princesses that every day remind us what's important in life...

We have dedicated to them this Metodo Classico Rosé Extra Brut. Made from **Pinot Noir grapes only**, it ages on the lees for a minimum of 30 months. It's the most elegant expression of our *terroir*.

The grapes are grown in vineyards located between the towns of Santa Maria della Versa and Montecalvo Versiggia with a N-NE orientation at altitudes varying from 300 to 430 m AMSL on a slope covered in white pebbles. His **pale onion skin rosé colour** comes from **direct pressing** and not from contact of the must with the skins during fermentation.

On the nose it offers a variety of **red fruits and balsamic notes**, while on palate it reveals all the **structure** and acidity of our Pinot Noir and a **long finish**.

Pair it with **tasty aged salumi** and grilled or seared red meat. Try it also with lake fish, even fried. Best enjoyed at **6-8 °C**.

## ROSÉ

## EXTRA BRUT

TRADITION,  
EXPERIENCE...  
PASSIONS OF QUALITY