

## TECHNICAL DATA



POGGIO DEI DUCA  
PAS DOSÉ 2016



Oltrepò Pavese  
Metodo Classico  
Pinot Nero DOCG



Metodo Classico  
sparkling wine



Pinot Noir  
(100%)



Alcohol: 12,5% vol  
Residual sugar: 2 g/l  
Total acidity: 8,20 g/l  
pH: 2,98  
Total dry extract: 22 g/l

## TASTING NOTES



Straw yellow colour.  
Fine and persistent *perlage*.



Elegant and complex  
with notes of  
early spring flowers  
and red berries.



Crisp, sapid and persistent,  
it expresses the very nature  
of the soil of the vineyard.



6-8 °C



Very food-friendly sparkling wine, it pairs  
well with diverse dishes ranging from red  
and white meat to oceanic fish. Perfect  
with sushi.



## PINOT NOIR IN OLTREPÒ

Pinot Noir has a more than 150-year history in Oltrepò Pavese. Count Augusto Giorgi di Vistarino was the first to plant French clones in Oltrepò Pavese around 1860. Today, Oltrepò Pavese is the largest Italian Pinot Noir producing area, boasting about 3,000 hectares of Pinot Noir. The higher Versa Valley, where our winery is located, offers the perfect soils, altitude (up to 550 m AMSL) and climate for the growing of the Pinot Noir clones suited for Metodo Classico sparkling wines.



## VINIFICATION

The grapes come from the highest vineyard of our estate, located in Rocca de' Giorgi. Manual harvest into crates. Soft pressing of the grapes (pressure: 1 bar). 20% of the must ferments in Austrian oak barrels. 48-month ageing in the bottle. Disgorging *à la glace* done by us.



## VINEYARD SPECIFICS

**Training system:**  
espalier

**Pruning system:**  
Guyot

**Vineyard orientation:**  
north, north-west

**Soil type:**  
mixed (limestone and chalk)

**Altitude:**  
540 m AMSL

**Average age of the vines:**  
25 years

**Vines per hectare:**  
5.000

**Yield per hectare:**  
8,5 tons

