

TECHNICAL DATA



**NOREMA
ROSÉ EXTRA BRUT 2019**



Oltrepò Pavese
Metodo Classico
Pinot Nero Rosé DOCG



Metodo Classico
rosé
sparkling wine



Pinot Noir
(100%)



Alcohol: 12,5% vol
Residual sugar: 5 g/l
Total acidity: 7,7 g/l
pH: 3,02
Total dry extract: 23 g/l

TASTING NOTES



Pale, onion skin rosé.
Fine, steady
and persistent *perlage*.



Intense, rich nose,
with floral and fruity flavours,
and notes of fresh-baked bread.



Firm and crisp,
Its bright acidity suggests
a fascinating evolution ahead.



6-8 °C



It goes well with a wide range of foods,
from finger food to meat dishes.



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

Manual harvest into small boxes. Minimum maceration in order to get a pale rosé colour. Ageing in bottle for a minimum of 24 months. Bottles are stored in our temperature-controlled cellar. Disgorging *à la glace* done by us.



VINEYARDS SPECIFICS

Training system:
espalier

Pruning system:
Guyot

Vineyards orientation:
north, north-west

Soil type:
mixed (stone and limestone)

Altitude:
300 m AMSL

Average age of the vines:
30 years

Vines per hectare:
4.000-4.500

Yield per hectare:
8,5 tons

