

TECHNICAL DATA



PINOT 64
BRUT 2018



Metodo Classico
VSQ Pinot Nero



Metodo Classico
sparkling wine



Pinot Noir
(100%)



Alcohol: 12,5% vol
Residual sugar: 6 g/l
Total acidity: 7,8 g/l
pH: 2,98
Total dry extract: 21 g/l

TASTING NOTES



Straw yellow colour.
Fine, steady
and persistent *perlage*.



Very intense nose,
with notes of
fresh-baked bread.



Shows Pinot Noir's
signature acidity
on entry to the palate.
Good persistence.



6-8 °C



Excellent as a pre-meal drink, it goes
well with a wide range of foods
(especially seafood).



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. Soft pressing of the grapes (pressure: 1 bar). Ageing in bottle for a minimum of 30 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

