

CALATRONI

POGGIO DEI

DUCA

## **TECHNICAL DATA**



# POGGIO DEI DUCA PAS DOSÉ 2017



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 with greenish highlights. Fine and persistent *perlage*.



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



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

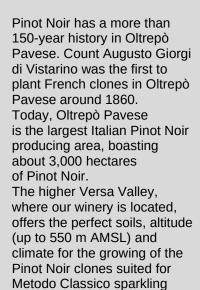


6-8 °C



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





### **VINIFICATION**

The grapes come from the highest vineyard of our estate, located in Rocca de' Giorgi at an altitude of 540 m AMSL. Manual harvest into small boxes. Soft pressing of the grapes (pressure: 1 bar). 20% of the must ferments in Austrian oak barrels. 48-month ageing in bottle. Disgorging à la glace done by us.



## VINEYARD SPECIFICS

**Training system:** 

espalier

wines.

**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

