

TECHNICAL DATA



POGGIO DEI DUCA
PAS DOSÉ 2017



Oltrepò Pavese
Metodo Classico
Pinot Nero D.O.C.G.



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

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 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

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

