

TECHNICAL DATA



CUVÉE ROSÉ
PAS DOSÉ 2016



Oltrepò Pavese
Metodo Classico
Pinot Nero Rosé DOCG



Metodo Classico
rosé
sparkling wine



Pinot Noir
(100%)



Alcohol: 12,5% vol
Residual sugar: 1 g/l
Total acidity: 7,0 g/l
pH: 3,01
Total dry extract: 22 g/l

TASTING NOTES



Pale onion skin colour.
Fine and persistent *perlage*.



Complex nose
with balsamic and spicy notes
due to the long ageing
of Pinot Noir.



Multi-faceted and intense palate
with notes of *panettone*
and liquorice.
The acidity is still vibrant.



6-8 °C



It pairs well with a wide range
of meat and fish dishes,
but it can be also appreciated
on its own for the pleasure of tasting.



PINOT NOIR IN OLTREPÒ

Pinot Noir has a more than
150-year history in Oltrepò
Pavese: the first clones were
imported from France around
1850.

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 growing the Pinot
Noir clones suited for Metodo
Classico sparkling wines.



VINIFICATION

The base wine is a *cuvée* that
blends 7 vineyards where
Italian and French clones of
Pinot Noir are grown. Manual
harvest into small plastic
boxes. Soft pressing of the
grapes (pressure: 1 bar).
Minimum maceration in order
to get a pale rosé colour
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

