

## TECHNICAL DATA



**MICHÉL**  
**EXTRA BRUT 2020**



Oltrepò Pavese Metodo  
Classico DOCG  
Pinot Nero



Metodo Classico  
sparkling wine



Pinot Noir



Alcohol: 12,5% vol  
Residual sugar: 6 g/l  
Total acidity: 7,8 g/l  
pH: 2,98  
Total dry extract: 21 g/l  
Contains sulphites  
Energy: kcal x 100 ml

## TASTING NOTES



Straw yellow colour.  
Fine and persistent *perlage*.



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



It 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: 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 several 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). Ageing in bottle for a minimum of 30 months.

The 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

