

## TECHNICAL DATA



**MICHÉL**  
**EXTRA BRUT 2021**



Oltrepò Pavese Metodo  
Classico DOCG  
Pinot Nero



Metodo Classico  
sparkling wine



Pinot Noir



Alcohol: 12,5% vol  
Residual sugar: 4,5 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 crates. 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 exposure:**  
north, north-west

**Soil type:**  
mixed (stone and limestone)

**Altitude:**  
300 m AMSL

**Average age of the vines:**  
from 5 to 20 years

**Vines per hectare:**  
4.000-4.500

