



PINOT NOIR BRUT
ORGANIC

Production zone Estate-owned vineyards occupying approximately one hundred hectares on the hills of the municipal territories of Casteggio and Calvignano

Orientation South-West

Elevation 300 m asl

Soil Silty clayey chalky

Grape variety Pinot Noir

Training system Cordon-spur

Vine density 2000 vines per acre

Wine making process A fermentation in temperature-controlled steel vats is followed by a second fermentation in the next spring for ten days at 17°C, then a further fermenting for about four months in autoclave on the lees. This method, known as the "Charmat" method gives the wine its softness and fleshiness

Sensory profile

Appearance Straw-yellow

Nose Delicate bouquet with light yeasty hints

Palate Dry, fresh, well-balanced, lengthy and with a very fine bead

Food pairings

Excellent as aperitif and main courses with fish or white meat

Service temperature 5-6 °C

