OLTRENERO

METODO CLASSICO

The unique characteristics of the land and soils of the Oltrepò Pavese region, its traditional sparkling wine vocation, and the Pinot Noir grapes that thrive here in an environment ideal for their best expression, find in the Metodo Classico a perfect synthesis, of which Oltrenero is the quintessence. Sparkling wines that highlight the nuances of the original grapes starting from the vineyard, which is carefully tended with attention to the diversity of the various plots and then vinified with rigor and respect for the fruit's variety. Thus unfolds the enchantment of a perfect encounter of character, finesse, and elegance, where intense aromas and seductive traits are the very image of a place of magnificent generosity.

OLTRENERO 2020

Brut

SPARKLING METHOD
Champenoise (Metodo Classico)

APPELLATION
Oltrepò Pavese DOCG

PRODUCTION AREA
Zenevredo, Oltrepò Pavese

GRAPES
Pinot Nero

SERVING TEMPERATURE
8 °C

ALCOHOL CONTENT
12% vol.

AGEING
At least 36 months on the lies

DOSAGE
5 g/l

AVAILABLE SIZES
750 ml - 1500 ml

VINIFICATION AND AGEING

Grapes from the different areas are harvested at different times to ensure perfect ripeness for making the base for sparkling wine. After soft pressing of the whole grape with 45% extraction of the first-press must, settling takes place for 12 hours at 16°C. Alcoholic fermentation proceeds for about 12 days at 18°C. At the end of this period, the wine matures in stainless steel until the following July after harvest. The second fermentation and ageing sur lies in the bottle extend for at least 36 months, followed by 2 months after disgorgement.

TASTING NOTES

COLOUR: copale straw yellow, typical of Pinot Noir, decorated with soft foam and a very fine, continuous and persistent perlage.
BOUQUET: broad and reminiscent of bread crust, with mineral and floral hints of wisteria and elder. Fruity notes are typical of the red grape variety from which it is obtained: small red fruits, including currants and raspberry with pretty hints of citrus.
TASTE: the mouthfeel is bold, fresh and flavorful, reflecting the bouquet on the finish.

FOOD PAIRINGS

An excellent apéritif, it pairs well with fine cured meats and hors d'oeuvre. Because of its structure, it can be paired throughout the meal with risotto and delicate pasta dishes, seafood and sushi.

OLTRENERO
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