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

Rosé

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 AD AGEING

Grapes from the different areas are harvested at different times to ensure perfect ripeness for making the base for sparkling wine. Maceration takes place for 6–8 hours allowing a slight extraction of colour from the skins. After soft pressing of the whole grapes, with 50% extraction of first-pressing 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: vivid pink with bright reflections, fine perlage and soft, persistent foam.

BOUQUET: fragrante bouquet che si apre a piacevoli note agrumate come il mandarino e a caratteristici sentori di piccoli frutti rossi, dal lampone, al ribes fino alle fragole selvatiche. Il finale è elegante e ricorda la crosta di pane.

TASTE: the mouthfeel is bold, fresh and flavourful, reflecting the bouquet on the finish.

FOOD PAIRINGS

Balance and scent make it a perfect aperitif. It is a great match to fine cured meats and light dishes, such as risotto, soups and vegetables. Excellent with shellfish and raw seafood.

OLTRENERO
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