



OLTRENERO

METODO CLASSICO



Oltrenero Brut Nature Traditional Method



APPELLATION

Oltrepò Pavese DOCG



AREA

Zenerevo (Oltrepò Pavese)



GRAPES

100% of the best
Pinot Noir grapes



ALCOHOL LEVEL

12% vol.



BOTTLE SIZE

750 ml - 1500 ml

VINEYARD

Vineyard on the hills, with slopes of 35%. Vines of over 20 years old trained by the Guyot system. The yield is about 70 ql/ha.

VINIFICATION AND AGEING

The grapes are harvested manually in small 16 kg crates. After soft pressing of the whole grapes with 45% extraction of the 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 partly in stainless steel and partly in large oak barrels until the following July after harvest. The second fermentation and ageing sur lies in the bottle extend for at least 48 months, followed by 3 months after disgorgement.

COLOUR

A delicate straw yellow, typical of Pinot Noir with slight gilded reflections, decorated with soft foam and an extremely fine perlage.

BOUQUET

Wide and complex, reminiscent of bread crust, with both mineral and floral hints of rose and acacia. Fruity notes are typical of the black-berried vine from which it is obtained: small red fruits, such as currants and raspberries, with beautiful notes of citrus and sweet, subtle hints of pastries.

FLAVOUR

Sumptuous and flavourful on the palate with fresh citrusy notes. A slightly almond, toasted finish completes the mouthfeel to make it rich and full on the palate.

FOOD MATCHES

An excellent apéritif, it goes well with the finest Italian and international hors d'oeuvre. Because of its structure, it can be paired throughout the meal with risotto and delicate pasta dishes, seafood and sushi, and even meat dishes.