



The unique characteristics of the lands and soils of the Oltrepò Pavese area, the traditional vocation to the production of sparkling wines, and the Pinot Noir grapes grown here in an ideal environment assuring their best expression are successfully put together through the Classic Method of which Oltrenero is the quintessence. Sparkling wines enhancing the nuances of the origin grapes starting from the vineyard, which is followed by paying attention to the diversity of the various plots and subsequently applying strict vinification procedures respectful of the fruit variety. Hence the enchantment of a perfect encounter in terms of character, finesse and elegance, in which intense aromas and seductive traits convey the exact image of a place of magnificent generosity.

Oltrenero Traditional Method



APPELLATION

Oltrepò Pavese DOCG



PRODUCTION AREA

Zenevredo, Oltrepò Pavese



GRAPES

100% Pinot Noir



SERVING TEMPERATURE

8° C



ALCOHOL CONTENT

12% vol.



DOSAGE

4,0 g/l



AVAILABLE SIZES

750 ml - 1500 ml

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 in stainless steel until the following July after harvest. The second fermentation and ageing sur lies in the bottle extend for at least 30 months, followed by 2 months after disgorgement.

TASTING NOTES

COLOUR: pale 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.

FLAVOUR: the mouthfeel is bold, fresh and flavourful, 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.