



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 Cruasé Traditional Method



APPELLATION

Oltrepò Pavese DOCG



PRODUCTION AREA

Zenevredo, Oltrepò Pavese



GRAPES

100% Pinot Noir



SERVING TEMPERATURE

8° C



ALCOHOL CONTENT

12% vol.



DOSAGE

5,0 g/l



AVAILABLE SIZES

750 ml - 1500 ml

VINIFICATION AND AGEING

The grapes are harvested manually in small 16 kg crates and are destemmed. 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: its fragrant bouquet opens with pleasant citrus notes, such as tangerine, and unique hints of red berries, including raspberry, currants and wild strawberries. The finish is elegant and reminiscent of bread crust.

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

FOOD PAIRINGS

Its 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.