



METODO CLASSICO BRUT NATURE

Vintage: 2018

Grape variety: 100% Pinot Noir

Refinement: 36 months on yeasts

Vineyard: The grapes come from our vineyards located in Fontanile and Castel Boglione, small communes south of Nizza Monferrato.

Vinification: After careful selection, the grapes are harvested by hand and placed in small cases that arrive at the winery within a few hours. Introduced into the press without the aid of pumps, from their pressing only the first pressing must is extracted, which is cold clarified and then fermented in stainless steel vats at a controlled temperature. The wine thus obtained is left to mature on its fine lees until drawing. Re-fermentation and subsequent bottle ageing lasts for at least 36 months before disgorgement and a further 11 months before release.

Pairing: Perfect as an aperitif but also throughout the meal paired with shellfish and white meats.

NOSE

Hints of citrus fruits, undergrowth and balsamic notes on the nose.

VIEW

The fine, intense perlage emerges in the glass. Reflections tending towards coppery, typical of Pinot Noir vinified in white.

MOUTH

The characteristic perlage fills the mouth, giving softness to the wine. Good balance of acidity giving the right freshness.

