

Oltrepò Pavese Pinot Spumante Brut

D.O.C.

Spumanti



Grape production area:

hilly area of the Oltrepò Pavese district.

Grapes:

Pinot noir

Vinification:

white-wine vinification, soft pressing of the grapes and fermentation at controlled temperature.

Prise de mousse:

natural fermentation with the Charmat method. After prise de mousse, the wine is allowed to rest in autoclaves in contact with the fermentation yeasts.

Appearance and sensory characteristics:

intense and evanescent mousse, straw yellow colour. Characteristically fruited fragrance. Fresh and dry on the palate.

Alcoholic strength:

12°

Food pairing and serving:

with its decisive yet delicate structure, this wine is an ideal accompaniment for all types of food. Delicious as an aperitif or with starters, first courses and fish.

Serving temperature 6° - 8°C



DAL 1907

CANTINA DI
S. CROCE