



Oltrenero Brut DOCG

/Oltray Nare-o/ - The name Oltrenero is a combination of the area Oltrepò and the varietal Pinot Nero.



VINTAGE
NV



APPELLATION
Oltrepò Pavese DOCG



AREA
Oltrepò Pavese, Lombardy



GRAPES
Pinot Nero



ALCOHOL LEVEL
12%



SERVING TEMPERATURE
41°-45°F



BOTTLE SIZE
750 ml

VINIFICATION

After gently pressing the grapes, the must remains in contact with the skins for 12 hours at 60°F. Fermentation takes place for 12 days at 64°F and the wine sits on its lees until July. The liqueur de tirage is added in order to make the wine sparkling following the traditional method. This continues for 24 months until dégorgement and the addition of liqueur d'expédition to obtain residual sugars of 4 g/l.

COLOR

Pale, straw yellow with fine and consistent bubbles.

BOUQUET

It has subtle undertones of toasted bread, white flowers and ample, fruity notes reminiscent of blackberries, small red fruits including redcurrants and raspberries with pleasant hints of citrus.

PALATE

Decisive, fresh with excellent minerality and end sensations that recall the bouquet.

FOOD PAIRINGS

Excellent as an aperitif and pairs well with cured meats, risotto, sushi, ceviche or grilled chicken salad.



CAMPAGNA FINANZIATA AI SENSI
DEL REGOLAMENTO CE N. 1308/13

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