



Oltrenero Brut

DOCG

/Ohl tray nair oh/ - The name Oltrenero is composed of two Italian words: "Oltrepò", which means "beyond the Po", the longest river in Italy, and Pinot Nero which is the varietal used in the wine.



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, embellished by a soft sparkle and a very fine, continuous perlage.

BOUQUET

Long and intense, with mineral tones and scents of wisteria and elderberry. Prominent fruity notes recall blackberries, red currant and raspberry, 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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