



## Oltrenero Cruasé Spumante metodo classico



### APPELLATION

Oltrepò Pavese DOCG



### AREA

Zenevredo (Oltrepò Pavese)



### GRAPES

100% very best Pinot Noir grapes from individual vine



### ALCOHOL LEVEL

12% vol.



### BOTTLE SIZE

750 ml - 1500 ml

### YIELD

Vine on a hillside with a slope of 35%. Vines aged over 20 years old, Guyot arranged. Yield is approximately 80 quintals/hectare.

### VINIFICATION AND AGEING

The grapes are harvested by hand, stripped and left to macerate for 6 - 8 hours, allowing for a slight extraction of color from the skins. Gentle pressing follows with an extraction of 45% of the must flower that is static decanted for 12 hours. Alcoholic fermentation takes place for 12 days at 18° C and the wine matures sur lie until the July after the harvest. At this point, liqueur de tirage is added for the conversion to sparkling wine, which continues for 36 months until dégorgement and the addition of the liqueur d'expédition to obtain a saccharine residue of 5 g/l.

### COLOUR

Pale rose with bright reflection, a very fine perlage and a soft, persistent sparkle.

### BOUQUET

Fragrant bouquet that opens up to pleasantly citrus hints such as mandarin and characteristic flavors of small red fruits, raspberry, currants and wild strawberry. An elegant finale that recalls bread crusts.

### FLAVOUR

To the palate it is decisive, fresh with excellent sapidity and end-sensations that recall the bouquet.

### FOOD MATCHES

Its balance and fragrance make it a perfect aperitif. Also provides an excellent accompaniment to good cured meats and light dishes, such as vegetable soups and risottos. Excellent with shellfish and fish crudités.