

SPARKLING WHITE PINOT IGP “Vigna Cà del Pozzo” BIO-VEGAN F.



BLEND 100% Pinot Noir wine with the following certification:

[Organicfarming Valoritalia IT BIO 015](#)

Type of harvest: Handpicked grapes by mid-August

Grapes are gently crushed into must and immediately separated from skins and seeds.

Must is fermented in stainless steel tanks at a temperature of 18°C for 20 days

6-8 months ageing in stainless steel

Second natural fermentation in pressure tanks for 25-30 days in springtime to get the typical fizziness of Oltrepo' Pavese white Pinot.

Further Treatments: refrigeration– centrifugation – microfiltration.

Bottle-aged for 6/8 months before it is put on the market

Best period for consumption: 1-3 years after vintage

Storage time: up to 4-5 years after vintage

Tasting notes:

Colour – Deep straw yellow, bright and with good viscosity

Fragrance - Delicate, perfumed, quite persistent with scents of bitter almonds.

Taste - Dry and full bodied, harmonious with a pleasantly long lasting fruity finish

Alcohol at bottling: 12% vol.

Residual sugar: 0,5 gr./lt. max

Serving temperature: 4/6° C

Bottle format: 0,75 lt.

Pairing Suggestions:

A good companion for starters, vegetable risotto and fish with delicate sauces

