

SPARKLING PINOT ROSE' IGP "Vigna Cà del Pozzo" BIO – VEGAN F.



BLEND: 100% Pinot Noir wine with the following certification:
Organic farming Valoritalia IT BIO 015

Type of harvest: Handpicked grapes by midAugust

Must is kept from 24 up to 36 hours in contact with the grape skins and then fermented in stainless steel vats at a temperature of 18° C for 20 days.

Ageing in stainless steel vats

Second natural fermentation in springtime to obtain a light sparkling effect which is typical for Oltrepò Pavese Pinot Rosé wine.

Further treatments: refrigeration- microfiltration

Three months bottle-aging before it is on the market

Best period for consumption: 1 or 2 years after vintage

Storage time: up to 3 years

Tasting notes:

Colour – Deep pink, with a purple tinge

Fragrance -Intense and penetrating with hints of fruit

Taste- Smooth, fresh and with great finesse

Alcohol at bottling: 12% vol.

Residual sugar: 1,2 gr./lt. max

Serving temperature: 4/6° C

Bottle format: 0,75 lt.

Pairing Suggestions:

Ideal with starters and first courses. Excellent with shrimps, prawns and lobster.

