

SPARKLING “BIANCO DI NERO” IGP “Vigna Cà del Pozzo”

BLEND: 100% Pinot Noir

Type of harvest: Handpicked grapes by mid-August

Grapes are gently crushed into must which is fermented in stainless steel for 25 days

Ageing: 6 months in stainless steel vats

Second natural fermentation for 6 up to 8 months, obtained by adding selected yeasts to the wine in springtime (Charmat method)

Sparkling wine (3,5 atmospheres) - smooth

Further treatments: refrigeration-centrifugation- microfiltration

Two to four months bottle-aging before it is on the market

Best period for consumption: from 1 up to 3 years after vintage

Storage time: up to 4 years

Tasting notes:

Colour - Light straw yellow, fine perlage

Fragrance- With scents reminding of yeasts bread crust and vanilla

Taste - Dry, savoury and well built with an aftertaste of sweet almonds.

Alcohol at bottling: 12,5% vol.

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

Serving temperature: 4/6° C

Bottle format: 0,75 lt.

Pairing Suggestions:

Excellent with appetizers, it pairs well with all courses

