

NIRFEA PAS DOSÉ VINTAGE 2014
OLTREPÒ PAVESE METODO CLASSICO PINOT NERO DOCG
Metodo Classico sparkling wine



Grape varieties	Pinot Noir (min. 85%) and Chardonnay (max. 15%).
Vineyards location	Castana and Montù Beccaria (eastern Oltrepò Pavese).
Soil type	Mixed type: calcareous clay soil.
Training system	Guyot
Yield per hectare	8 tons per hectare
Vines per hectare	4.500
Type and date of harvest	Manual harvest in baskets in the third decade of August.
Analytical data of the grapes at the moment of harvest	Sugar: 17-18% Total acidity: 10 g/l pH: 3
Vinification	Vinification in white. Soft, slow pressing of the grapes to avoid contact of the juice with the skins. First fermentation started by selected yeasts at 18 °C. Secondary fermentation in bottle. The sparkling wine ages in the bottle on its lees for a minimum of 36 months. After the disgorging it ages in the bottle for additional 3 months before being marketed.
Analytical data of the wine at the moment of bottling	Alcohol: 12,5% vol Total acidity: 6,5 g/l pH: 3,2 Pressure: 6 bar
Service temperature	4-6 °C
Tasting notes	Golden yellow colour, soft and rich white mousse. Fine and persistent perlage. On the nose it offers notes of white flowers, tropical fruit, toasted hazelnut and honey. Creamy palate, with a good body and a dry, persistent finish with mineral overtones.
Suggested pairings	Great as a pre-meal drink, it goes well with fish and shellfish. Perfect when paired with oysters.