

## NIRFEA

### OLTREPÒ PAVESE METODO CLASSICO PINOT NERO DOCG Metodo Classico sparkling wine Vintage 2015 Pas Dosé



<b>Grape variety</b>	Pinot Noir (100%).
<b>Vineyards location</b>	Castana and Montù Beccaria (eastern Oltrepò Pavese).
<b>Soil type</b>	Mixed type (calcareous clay soil).
<b>Training system</b>	Guyot.
<b>Yield per hectare</b>	8 tons
<b>Vines per hectare</b>	4.500
<b>Harvest</b>	Manual harvest in small crates in the third decade of August.
<b>Analytical data of the grapes at harvest</b>	Sugar: 17% Total acidity: 9,5 g/l pH: 2,9
<b>Vinification</b>	Soft pressing of the grapes with a gradual increase in pressure. Temperature-controlled fermentation (18 °C) started by selected yeasts. Second fermentation in bottle after the addition of the <i>liqueur de tirage</i> . Ageing on the lees for a minimum of 40 months. After the disgorging, further ageing in bottle for 3 months.
<b>Analytical data of the wine at bottling</b>	Alcohol: 12% vol Total acidity: 7 g/l pH: 3 Pressure: 6 bar
<b>Service temperature</b>	4-6 °C
<b>Tasting notes</b>	Golden yellow colour, soft and rich white foam. Fine and persistent <i>perlage</i> . 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.
<b>Suggested pairings</b>	Great as a pre-meal drink, it pairs well with fish dishes (especially shellfish). Perfect when paired with oysters.