



Spumante Pinot Noir Brut Nature

This sparkling wine is made with organic Pinot Noir grapes that are vinified in white. The wine undergoes a long maturation process of 6-7 months before bottling, which makes it dry and intriguingly complex.

TECHNICAL INFORMATION

Classification	Sparkling wine
Grape variety	Pinot Noir
Area of origin	Treviso - Veneto
Harvest period	August - September
Winemaking process	In thermo-conditioned stainless steel tanks.
Alcoholic fermentation	10 days at controlled temperature.
Foaming	6 - 7 month in autoclave.

ANALYTICAL FEATURES

Alcohol	12% alc. / Vol
Dosage	<0.2 gr./L
Total acidity	5-6 gr. / L

TASTING NOTES

Perlage and color	Minute and robust perlage. Bright yellow with imperceptible hues of red.
Bouquet	Finely interwoven scents of green and white flowers, vanilla, pineapple, and coconut.
Taste	Perfectly balanced, savory, tasty, and with a long aftertaste.
Food pairings	Mouth-filling dishes such as hummus and cashew nut cheese as well as fruit salads.
Serving temperature	6-8° C

ON WINE LIST

Name	Spumante Pinot Noir Blanc de Noir.
Number	ART. 653

