



## Pinot Nero Spumante Brut



### Product description

Sparkling wine created with Pinot Nero grapes carefully selected from our best vineyards located close to the hills of Conegliano.



**Vineyard location:** Treviso Province.

**Altitude:** 40 MASL.

**Soil composition:** medium consistency.

**Grape variety:** Pinot Nero 100%.

**Growing system:** Sylvos.

**Harvest time:** End of August - Beginning of September.

### Technology "Le Contesse":

- manual grape harvest;
- soft pressing and cleaning of the must by cold static decantation;
- cold storage of a part of the must, fermentation of the rest with controlled temperature and then storage in stainless steel tanks at low temperature;
- secondary fermentation in little pressurized vats and aging of the sparkling wine for 9-12 months;
- bottling and then left to age in a conditioned warehouse for a few month.

**Alcohol:** 12 % vol.

**Residual Sugar:** 6-8 g/l.

**Color:** the lightly golden shades suggests the long aging on yeasts at the end of sparkling process.

**Bouquet:** it range from the characteristic bread crust to mature fruits, enriched with a pleasant freshness.

**Taste:** Pinot Nero highlights all its complex aromas of red fruits and stands out for its full-bodied, persistence and a characterizing taste-olfactory profile that makes this wine so uniques.

**Serving:** serving chilled ad 7 - 9°C.

**Serving suggestions:** it is ideal as aperitif, but is suitable to accompany fish dishes, rice, pasta and creamy cheese.