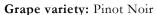


## EXTRA BRUT Oltrepò Pavese Metodo Classico DOCG Pinot Nero

## Metodo Classico sparkling wine



Production area: foothills of Casteggio

Soil: lime/clay

Exposure of the vineyards: NE-NW

Altitude of the vineyards: 140-200 m AMSL

Training system: simple Guyot Average age of the vines: 18 years Vine density: 5,000 vines per hectare

Yield: 1-1.2 kg per vine

**Harvest:** the grapes are hand-harvested in 17 kg boxes, carefully selecting the best ones. We pick the grapes early in the morning in order to press them at a natural cool temperature.

Vinification: the grapes are gently pressed to obtain the free-run must. Static clearing of the must. Alcoholic fermentation at 13-15 °C. Static decantation and stabilisation at a controlled low temperature during the winter.

**Ageing:** *tirage* is done in the spring following the harvest. Secondary fermentation in the bottle at 16 °C. More than 20-month ageing on the lees.

**Sight:** straw yellow colour with golden highlights. Visible and persistent *perlage*.

**Nose:** fragrant and vibrant, with notes of balsamic white flowers and mineral hints.

**Palate:** pleasant and well-balanced, with a bright acidity and mineral overtones in the long finish.

Vintage: 2022

Date of harvest: August 13th 2022 Date of *tirage*: June 14th 2023 Date of disgorging: April 2025

**2022 production:** 13,606 bottles (0,75 l)

Notes about the 2022 vintage: a very hot vintage with minimum rainfall. At the end of the vintage we have observed remarkable temperature variations between day and night. The harvest has been considerably anticipated; the production has been slightly lower than usual, but the grapes were in perfect conditions and of good quality. The correct timing of the harvest ensured a good aromatic expression and excellent acidity values for all the wines.

## Analytical data:

- alcohol: 12.71% vol - acidity: 7.1 g/l - residual sugar: 4.6 g/l - sulphites: 90 mg/l

- pressure: 5.6 bar

METODO CLASSICO

EXTRA BRUT