



LEFIOLE

# ISABEL

OLTREPÒ PAVESE DOCG  
PINOT NERO METODO CLASSICO BRUT



One of the reasons why Pinot Nero is so loved the world over is most definitely the way in which it differs depending on the climate it grows in. The slopes of Montalto Pavese are a perfect example. Here, the vineyards are at an altitude of 400 metres, set along fresh, chalky, clayish terrain that benefits from a wide temperature range during the summer months. In such an environment Pinot Nero produces a sparkling wine that combines intense fragrance with powerful flavour.

After a gentle pressing of the grapes, the first fermentation takes place at a temperature of 18-20°C and lasts between 15 and 20 days. The wine then rests on its fine lees for around 45 days. In Springtime, the wines are bottled to undergo the second fermentation, and are left to refine for at least 24 months. After which it is time for the disgorgement process and the addition of a low-sugar dosage.

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|---------------------|--|
| VARIETY             | 100% Pinot Nero  |
| TERRAIN             | Chalk  |
| SUN EXPOSURE        | South-East   |
| VINE SPACING        | 4500 vines per hectare   |
| TYPE OF CULTIVATION | Espalier, Guyot pruning  |
| YIELD PER HECTARE   | 80 cubic litres per hectare  |
| HARVEST             | Manual, late August  |
| WINE MAKING         | Traditional using stainless steel tanks                                      |
| WINE AGING          | 24 months  |
| COLOUR              | Intense straw-yellow   |
| FRAGRANCE           | Ripe, pulpy white fruits, mineral, patisserie                                |
| PALATE              | Fine bubbles, full bodied, fresh, well-balanced                              |
| ALCOHOL             | 12.5%  |
| TASTING NOTES       | Serve at a temperature of 8-10°C   |
| WINE PAIRING        | Appetisers, cold cuts, fresh cheeses, raw and fried fish, light pasta dishes |

## AZIENDA AGRICOLA PIAGGI ENZO

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