

OLTREPÒ PAVESE DOCG  
METODO CLASSICO PINOT NERO 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.

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	8 tonnes 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
PRODUCED BY	Az. Agr. Piaggi Enzo Montalto Pavese, Italy
PRODUCED IN	Italy

*Contains sulphites*

**AZIENDA AGRICOLA PIAGGI ENZO**

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