

TRADITIONAL METHOD - SPARKLING WINES

CUVÉE 59

OLTREPÒ PAVESE METODO CLASSICO DOCG
Brut n.v.

GRAPE VARIETY
80% Pinot Noir 20% Chardonnay

VINEYARD
Vigna del Portico and selections from other vineyards

SOIL
Clay-limestone on sandy marl

EXPOSURE
South-East, 250-300m above sea level

VINIFICATION
White wine vinified with soft pressing and 45% yield. Fermentation at 18°C in stainless steel tanks. Tirage in May of the year following harvest, blending the best base wines. Maturation in the bottle on the yeasts for at least 24 months.

NOTES
The agreeable complexity of white peach and floral aromas, combined with a lingering aftertaste, give this wine elegance and personality.

PAIRINGS
Incomparable as an aperitif, and excellent with seafood.



TRAVAGLINO

IN CALVIGNANO DAL 1868

