

TRADITIONAL METHOD - SPARKLING WINES

MONTECÉRÉSINO

Rosè

OLTREPÒ PAVESE METODO CLASSICO DOCG
Vintage-dated Brut

GRAPE VARIETY
100% Pinot Noir

VINEYARD
Monte Cérésino

SOIL
Clay-limestone on sandy marl

EXPOSURE
South-East, 350m above sea level

VINIFICATION
Rosè wine vinified with short cold maceration and soft pressing with 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
Naturally rosè from maceration, scents of wild strawberries and cherries recall the original grape. Good structure and acidity.

PAIRINGS
Goes well with first courses and grilled fish. Excellent with shellfish and fish carpaccio.



TRAVAGLINO

IN CALVIGNANO DAL 1868

