



# Pajss

## OLTREPÒ PAVESE DOC PINOT NERO White Sparkling Pinot Noir

GRAPE VARIETY	100% Pinot Noir
VINEYARD	Cà Nova
SOIL	Brown, clay-limestone with sand and pebbles
EXPOSURE	South-West, 230m above sea level

### VINIFICATION

White wine vinified with soft pressing of grapes and fermentation at 18 °C in temperature controlled stainless steel tanks. Maturation for 4 months on the lees. Bottled in February of the year following harvest.

### NOTE

The Pinot Noir is white wine vinified and subjected to a second fermentation to give it a light effervescence which enhances the aromas and improves drinkability. Rich in floral and fruity scents, it is soft and agreeably lively on the palate.

### PAIRINGS

Particularly suitable as an aperitif, it goes very well with appetizers, risottos and fish dishes.