

TRADITIONAL METHOD - SPARKLING WINES

VINCENZO COMI

Riserva del Fondatore

OLTREPÒ PAVESE METODO CLASSICO DOCG

Vintage-dated Brut

GRAPE VARIETY

100% Pinot Noir

VINEYARD

Vigna del Portico and selections from other older 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 only in the best years. Maturation on the yeasts for at least 60 months.

NOTES

Manual remuage highlights the craftsmanship of a unique product, which retains an extraordinary ability to evolve over time. Deep straw-yellow in colour, the characteristic aroma is rich with scents of bread crust and ripe fruit. Perlage is fine and persistent.

PAIRINGS

Ideal paired with high quality cuisine, it is perfect for creating an occasion.



TRAVAGLINO

IN CALVIGNANO DAL 1868

