

Pinot Nero Brut

VINO SPUMANTE BRUT • SPARKLING WINE

From the vineyards of Tenuta Caseo, the Tommasi family's historic property in the Oltrepò Pavese region of Lombardy, an ideal terroir for the Pinot Nero variety.

TASTING NOTE

Bright straw gold in color, it has a fine, persistent perlage. The nose displays delicate floral and yeasty hints, accompanied by notes of toasted hazelnuts. On the palate it is fresh and well-balanced, with an attractively tangy finish.

GRAPES

Pinot Nero 100%

ORIGIN

From Guyot-trained vines in hillside vineyards with south-southwest exposures, on clayey soils with a substantial presence of active limestone.

www.caseo.it



VINIFICATION and MATURATION

Fermentation in temperature-controlled stainless steel vats for 15 days. Prise de mousse for 10 days at 17°C. Maturation on the yeasts for 30 days in pressurized tanks ("autoclaves").

RESIDUAL SUGAR

9 g/l

ALCOHOL

11,5% vol.

SERVING TEMPERATURE

6-8°C

SERVING SUGGESTIONS

Excellent as an aperitif, with hors d'oeuvres and finger foods. It also makes an elegant accompaniment for sushi and sashimi, cold cuts and cheeses, risottos and fish dishes in general.

BOTTLE SIZE

750 ml

