



BRAND

WINE

Pinot Nero Brut

APPELLATION

D.O.C.
Denominazione di Origine

REGION

Lombardia



GRAPES

Pinot Noir

COLOR



Straw yellow with greenish reflections

TASTE



Sparkling

Brut

ALCOHOL
CONTENT

12%

SUGAR
CONTENT

12 g/l

CONT. NET.

0,75 l

BOUQUET

Fruity, delicate, with floral notes

FLAVOUR

Dry, full-bodied, well-structured and pleasantly fresh

FOOD PAIRINGS

Excellent as aperitif, ideal with *hors d'oeuvre*, sea fish courses and shellfishSERVING
TEMPERATURE

6 - 8 °C

CURIOSITY

When vinified in white, Pinot Noir is the basis for great French Champagne and Italian Classic Methods, to which it gives body, complexity and longevity. The area par excellence of the Italian Classic Method obtained from Pinot Noir is surely the Oltrepò Pavese, with its 3000 hectares of vineyards, an area in which microclimate, terroir, exposure and temperature ranges are perfectly combined to guarantee Pinot Noir excellent quality.



PACKING DETAILS	
BOTT/CASE	6
CASE GROSS WEIGHT	8,7 KG
PALLET TYPE	EUR-EPAL 80x120
CASES/PALLET	80
BOTT/PALLET	480
PALLET GROSS WEIGHT	716 KG