



Metodo Classico  
Sparkling

Conte Vistarino Winery

CONTE VISTARINO  
Tenuta di Rocca de' Giorgi

## Conte Vistarino 1865

PINOT NERO  
Oltrepò Pavese Metodo Classico  
Denominazione di Origine Controllata

**Vintage:** 2011

**Winemaker:** Giacomo Barbero  
Alberto Musatti

**Grapes:** 95% Pinot Nero  
5% Chardonnay

**Quick characters:**  
Young ○○○○●○ Aged  
Ligh ○○○○●○ Full bodied  
Sweet ○○○○●○ Dry  
No Oak ○○○●○○ Oak

**Growing Area:** Rocca de' Giorgi

**Alcohol:** 13 % by volume

**Food suggestions:** Very suitable all meal long, it is suggested as aperitif and with fish and shell-fish.



### Winemaker's notes

**Color:** straw-yellow with golden hues. Delightful sparkling with fine and persistent "perlage".

**Nose:** complex, wide, austere, seductive toast, delicate with fresh floral and mineral hints .

**Palate:** multifaceted, dry, fresh of citrus, well balanced, it is both elegant and powerful with intense structure and a long mineral aftertaste. Special affinity nose-palate.

**Serving temperature:** 8-10 ° C.

**Cellaring:** 6-8 years after the "degorgement".

### Vineyard's information:

Pinot Nero arrive in Italy thanks to the Count Carlo Vistarino in 1.850 who, some years later, started the production of **the Italian Metodo Classico Brut**. As a tribute of this event we produce the 1865. It is the flagship Vistarino sparkling that includes the long experience of our winery in both Pinot Noir and Sparkling process. The grapes are grown in a special vineyard of Rocca de' Giorgi estate. Finally the wine spend at least 60 months in bottle making a slow fermentation with an exchange and a "mélange" of yeast and residual sugars.

### The difference is.....

History, wisdom, skill and, furthermore, complexity and strength are the elements that make this wine so appealing:

Just enjoy the amazing ensemble!