



CONTE VISTARINO
Tenuta di Rocca de' Giorgi

Cépage Brut

Oltrepò Pavese Classic Method Pinot Noir DOCG Brut
Grape varieties: 85% Pinot Noir, 15% Chardonnay

Characteristics

Straw yellow colour with bright reflections. Fine and abundant perlage. Elegant, ample, delicate bouquet with floral freshness and balsamic notes. Fresh citrus taste, elegant, harmonious, with a good structure and mineral taste.

Vineyards

Exposure: medium hilly area, altitude from 200 to 400 m
Soil: Calcareous clay
Cultivation: Guyot and spurred cordon
Plant density: 5500 plants/hectare

Harvesting

Collection method: Manual
Harvest period: second ten days of August
Yield per hectare: 90 Q/Hectare

Winemaking

The grapes, separately, are harvested manually in 20 kg crates and stored at 10 °C in the cold store before soft pressing.

The grape musts (yield of 45%) are fermented in steel tanks at a controlled temperature, and after blending, the base wine remains on the fine fermentation lees until the draught is carried out the spring following the harvest. After at least 30 months, the yeast is disgorged with a sugar proportion of 6,4 g/L. Ageing on the lees: at least 30 months.

Disgorgement: July 2022

Analytical Data:

Alcohol: 12,1 % Vol
Total Acidity: 6,3 grams/liter
Volatile Acidity: 0,16 grams/litre
Ph: 3,08
Sugar: 6,4 g/L

Produced in Italy
Contains sulphites

