



CONTE VISTARINO  
Tenuta di Rocca de' Giorgi

# Cépage Pas Dosè 2012

**Quality Sparkling Wine - Pas Dosè Classic**

**Method**

**Grape varieties: 80% Pinot Nero, 20%  
Chardonnay**

## Features

Intense yellow colour with golden reflections. Fine and abundant perlage. Elegant, complex bouquet with notes of bread crust, custard and yellow fruit. Full, enveloping taste, good structure and persistence.

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## Vineyard

Exposure: medium hilly area, altitude from 200 to 400 m

Soil: Calcareous clay

Training method: Guyot and spurred cordon

Plant density: 5,500 plants / hectare

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## Harvest

Harvest method: By hand

Harvest period: second ten days of August

Yield per hectare: 90 Q/Hectare

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## Vinification

The grapes are harvested manually and separately in 20 kg crates and stored at 10 °C in the cold store before soft pressing. The Pinot Nero must (yield of 45%) is fermented in steel at controlled temperatures, while the Chardonnay must ferments in barriques and remains there for 4 months. After blending, the base wine remains on the fine fermentation lees until the draught is carried out in the spring following the harvest.

After at least 8 years, the yeast is disgorged without adding sugar.

Draught: May 2019

Ageing on lees: average duration 8 years

