CONTE VISTARINO
Tenuta di Rocca de' Giorgi

Pinot Noir Brut

Pinot Noir Brut Sparkling Wine

Characteristics
Straw yellow in colour with green highlights. Fine and persistent perlage, nose featuring hints of white flowers, apple and notes of hazelnut. Dry, enveloping taste with a well-balanced freshness.

Vineyards
Exposure: medium hilly area, West – South West exposure
Soil: Calcareous clay
Cultivation: Guyot
Plant density: 5500 plants/hectare

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

Winemaking
The grapes undergo a soft pressing, and the must (65% yield) is fermented in steel tanks. The base wine rests on the fine lees until December and is then converted into sparkling wine in an autoclave (Charmat method). After the second fermentation, the wine is aged for 6 months on yeast lees and bottled with a residual sugar of 8 g/L.

Analytical Data:
Alcohol 12.5% Vol
Total Acidity: 7,8 grams/litre
Volatile Acidity le: 0,27 grams/litre
pH. 3,10
Sugars: 9,0 g/l

Produced in Italy
Contains sulphites