



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: 6,5 grams/liter

Volatile Acidity: 0,28 grams/liter

Contains sulfites



CAMPAGNA FINANZIATA AI SENSI DEL REG. UE. N. 1308/2013
CAMPAIGN FINANCED ACCORDING TO EU REG. N. 1308/2013