



CONTE VISTARINO
Tenuta di Rocca de' Giorgi

Saignè della Rocca

Oltrepò Pavese Classic Method Pinot Nero Rosè Brut DOCG
100% Pinot Nero

Features

Onion-skin colour. Pleasant effervescence with a fine and persistent perlage. Complex aroma, ample with notes of small red fruits and flowers. Complex, soft and enveloping taste, accompanied by an excellent freshness.

Vineyard

Medium hilly area, altitude from 200 to 400 m

Soil: Calcareous clay

Training method: Guyot and spurred cordon

Plant density: 5,500 plants / hectare

Harvest

Harvest method: By hand

Harvest time: Last week of August

Yield per hectare: 90 q./hectare

Vinification

The grapes are harvested by hand in 20 kg crates and stored at 10°C in the cold store for 12 hours. A short maceration is carried out in presses to extract the typical onion-skin colour, then the grape must (yield of 45%) is fermented in steel tanks at controlled temperatures, and the base wine remains on the fine fermentation lees until the draught is carried out the spring following the harvest. After at least 24 months, the yeast is disgorged with a proportion of 7 g/L.

ANALYTICAL DATA

Sugars 7 g/l;

Total acidity: 6.5 g/l;

pH: 3.25

