



CONTE VISTARINO  
Tenuta di Rocca de' Giorgi

## Cuveè della Rocca Pinot Nero Extra Dry



**APPELLATION:** Pinot Nero Vino Spumante Extra Dry

**VARIETY:** Pinot Noir

**VINEYARD:** Beretta, Santa Rosa

**VINIFICATION:** Soft pressing of the whole grapes

with a juice yield of up to 50%,

First fermentation in thermoregulated stainless steel tank, refermentation in autoclave

**AGEING:** up to 3 months on the lees

**FOOD SUGGESTIONS:** excellent as aperitifs, is very suggested with starters, shell-fish and white meats.

**ALCOOL:** 12,5

**ACIDITY:** 6,5

**RESIDUAL SUGAR:** 15 g/l

**SERVING TEMPERATURE:** 6 – 8 °C

### Winemaking Process

The grapes are picked by hands. The vinification involves the whole grape soft pressing, the pressing-machine are loaded by gravity with the whole grape. From 100kg of grapes are obtained at the maximum of the "flower" must 50l (qualitatively the best because more aromatic, acid, elegant), which is separated from the second pressing. After clarification, the clear must is racked and fermented with selected yeasts at a temperature of 18 ° C. After a period of aging in steel for about 6 months you start making wine for re-fermentation, it's clarified and we made the so-called tartarical stabilization. At this point we refilling the autoclave re-fermentation and inoculation of selected yeasts. The second fermentation takes place at T of 18 ° C, when the residual sugar arrived to 15 g/l the fermentation is stopped with cold. The wine is aged up to 3 months on the lees before bottling. Then we can bottling. it is preferable to wait a few months before consumption.

