



CONTE VISTARINO
Tenuta di Rocca de' Giorgi

1865

Oltrepò Pavese Classic Method Pinot Noir Pas Dosé DOCG

Grape variety: Pinot Noir

Vintage: 2016

Characteristics

Straw yellow colour with golden tones. Pleasant effervescence with a fine and persistent perlage. Complex, full, austere, delicate bouquet with floral freshness and mineral notes. Complex, dry taste, citrus freshness, pleasing harmony, elegant and intense with intense structure and a prolonged mineral aftertaste.

Vineyards

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

Soil: Calcareous clay

Cultivation: Guyot

Plant density: 5500/6000 plants/Hectare

Harvesting

Collection method: Manual

Harvest period: Last ten days of August

Yield per hectare: 90 Q/Hectare

Winemaking

The grapes are harvested manually in 20 kg crates and stored at 10 °C in the cold store before soft pressing. The grape must (yield of 45%) is fermented in steel tanks at a controlled temperature, and the base wine remains on the fine fermentation lees until the draught is carried out the spring following the harvest. After at least 60 months aging on the lees, disgorging is carried out without adding sugar.

Draught: July 2022

Analytical Data:

Alcohol: 13 % Vol

Total Acidity: 8 g/l

Volatile Acidity: 0,23 g/l

pH: 3,15

Sugar: 0,5 g/l

Contains sulfites



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