

# ISIMBARDA®



CRUASÉ  
OLTREPÒ PAVESE  
DENOMINAZIONE DI ORIGINE  
CONTROLLATA E GARANTITA  
METODO CLASSICO  
PINOT NERO ROSÉ  
*Brut*

**Production zone:** Estate-owned vineyards occupying approximately three hectares in the municipal territories of Santa Giuletta and Mornico Losana

**Altitude:** 350m

**Aspect:** east-west

**Soil:** silty clayey chalky

**Grape varieties:** 100% Pinot Nero

**Training system:** cordon spur

**Vine density:** 5,500 vines per hectare

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**Vinification:** the grapes are harvested by hand and placed in crates holding 30kg. Cryomaceration followed by a soft pressing of the skins. Débourage precedes temperature-controlled fermentation. Tirage cuvée in the spring following the harvest. Then second fermentation in the bottle and, after 24 months on the lees, the wine is disgorged

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## Sensory profile

**Appearance:** very deep pink with delicate orange hues

**Nose:** red berries such as strawberry, redcurrant, brambleberry and raspberry, with light notes of rose

**Palate:** mid-structured, soft and quaffable

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**Food pairings:** excellent as an aperitif to accompany cheese and charcuterie

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**Serving temperature:** 5-6°C

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