

ISIMBARDA®



PINOT NERO

Brut

OLTREPÒ PAVESE

DENOMINAZIONE DI ORIGINE CONTROLLATA

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

Altitude: 350m

Aspect: east-west

Soil: silty clayey chalky

Grape variety: 100% Pinot Nero

Training system: cordon spur

Vine density: 6,000 vines per hectare

Vinification: fermentation in temperature-controlled steel vats is followed by second fermentation for ten days at 17°C then further fermenting for about six months in autoclave on the lees. This method, known as the “Charmat lungo” method gives the wine its softness and fleshiness

Sensory profile

Appearance: straw yellow

Nose: delicate bouquet with light yeasty hints

Palate: dry, fresh, well-balanced, lengthy and with a very fine bead

Food pairings: excellent with pasta salads, first courses with fish or white meat. May be served as an aperitif

Serving temperature: 5-6 °C

