

# ISIMBARDA®



**PINOT NERO**  
*Blanc de Noir Brut*  
METODO CLASSICO  
**OLTREPÒ PAVESE**  
DENOMINAZIONE DI ORIGINE

**Production zone:** Estate-owned vineyards occupying approximately three hectares in the municipal territory of Santa Giuletta

**Altitude:** 350m

**Aspect:** west

**Soil:** silty clayey chalky

**Grape variety:** 100% Pinot Nero

**Training system:** cordon spur/guyout

**Vine density:** 6,000 vines per hectare

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**Vinification:** the grapes are harvested by hand and placed in crates holding 30kg. Off-skins vinification, using the soft-pressing method, is followed by temperature-controlled fermentation in steel. Tirage cuvée in the spring following the harvest. Then second fermentation in the bottle and, after 36 months on the lees, the wine is disgorged

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**Sensory profile**

**Appearance:** straw yellow

**Nose:** white blossom, ripe yellow fruit with a clear, yeasty note

**Palate:** good structure, sapid and elegant

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**Food pairings:** excellent as an aperitif and a good wine to drink throughout a meal

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**Serving temperature:** 5-6°C

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