

ISIMBARDA®



PREMIÈRE CUVÉE

Pinot Nero Brut

METODO CLASSICO

Production zone: estate-owned vineyards occupying approximately three hectares in the municipal territory of Santa Giuletta and two hectares in Mornico Losana

Altitude: 300m

Aspect: east - south/east

Soil: silty clayey chalky

Grape variety: 80% Pinot Nero 20% Chardonnay

Training system: cordon spur/guyot

Vine density: 5,000 vines per hectare

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 34 months on the lees, the wine is disgorged

Sensory profile

Appearance: straw yellow

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

Palate: good structure, sapid and elegant

Food pairings: excellent as an aperitif and a good wine with fish dishes

Serving temperature: 5-6 °C

