

VENTIDUE²²



V.S.Q. METODO CLASSICO EXTRA BRUT

VINEYARDS from 15 to 25 years old, located in Oltrepò Pavese

VINES 100% Pinot Noir

SOIL clay and chalk

EXPOSURE West – North West

TRAINING SYSTEM Classic Guyot

PRODUCTION 95 q.li/ha

VINIFICATION the first fermentation takes place in stainless steel tanks, at a controlled temperature of 16°. The second fermentation takes place in the bottle, and ages on the lees for 36 months

AGEING after disgorgement, a minimum of 6 months of stabilization in the bottle

TASTING NOTES light straw yellow color and a fine and persistent perlage. The nose is complex, with citrus aromas that integrate harmoniously with notes of bread crust and croissants. In the mouth it is dry, soft and creamy, with a long finish