



CONTRATTO

1867

Bacco d'Oro Brut, tangerines and clementines with finest bubbles...

Denomination:

Vintage:
Grape variety:
Alcohol content:
Received awards:
Average production:
First vintage:

Metodo Classico -Vino Spumante di Qualità
2008
80% Pinot Noir and 20% Chardonnay
12.5% by vol.

25,000 bt
2008

Vineyard:

Name/location:
Type of soil:
Average age of vines:
Average altitude:

Oltrepo Pavese
calcareous
20 -25 years
400 m

Wine making process:

Time of harvest:
Aging:
Tirage:
Remuage:
Release:

last week in August
almost 3 years on yeast in bottle
April to July
on Pupitre manual
3 years after harvest

Wine description:

Tasting Note:

Pale gold in colour with very fine bubbles, this outstanding Brut has a beautiful nose that remind of tangerines and clementines with a full, deep and perfectly balanced, long-lasting finish.

Available bottle sizes:
Pairings:

normal
ideal as aperitif

Further Information:

Dosage at Degorgement:
After Degorgement Data:
Sugar content:
PH-level:
Total acidity:
Recommended serving temperature:
Recommended type of glass:

10 milliliters of liqueur per bottle

10.0 g/l
3.4
6.0 g/l

6°-8° Celsius

small Bordeaux

