

OLTREPÓ PAVESE DOCG METODO CLASSICO BRUT 'TESTAROSSA'

2016 | Sparkling Wine



Italy, Lombardy

Terre d'Oltrepó

Case Size: 6

Straw yellow in colour and golden hues, with an elegant, fine and quite persistent perlage. On the nose, its aromas are released with elegance, ranging from floral to fruity notes reminiscent of currants, toasted hazelnuts, bread crust and finally a delicate citrus note. The sip is fresh, elegant and harmonious. Good olfactory taste persistence which gives the taster a persistent fruity aftertaste.

Vinification:

The winemaking process occurs in stainless steel tanks using selected yeasts. Its maturation requires a minimum of 60 months from the harvest, followed by an additional 6 months of bottle aging after disgorgement.

Grape Varieties: Pinot Noir

Classification: DOCG | **ABV:** 13% | **Closure:** Mushroom Cork