



Location: Val d'Arda hills (PC), Italy, 200-250 m.a.s.l.

Grape variety: Pinot Noir

Harvesting: by hand

ABV: 12%

Winemaking: soft pressing of the grapes; fermentation at controlled temperature

Refining: autoclave fermentation for ten months, according to Charmat or Martinotti Method

Color: platinum

Aroma: lovely vanilla character

Taste: dry yet agreeable, sparkling with finer, lingering foam

Pairing: appetizers, fish

Best served at: 6-8°C / 43-47°F