

# PINOT NERO

BRUT

**ORIGIN:**

Tenuta Caseo, 120 hectares in Oltrepò Pavese, Lombardy.

**VINEYARD:**

South-southwest exposure; the soil has a high clay content and a good presence of active limestone; guyot system.

**GRAPES**

The best 100% Pinot Nero grapes

**ALCOHOL:**

11,5% by vol.

**METHOD:**

Charmat method. The sparkling Charmat method allows to obtain wines with fruity notes.

**TASTING NOTES:**

Straw yellow with fine and persistent perlage. Fresh, fruity and elegant on the nose, has a balanced flavor with a good sapidity and excellent hints of yellow fruits.

**RECOMMENDED WITH:**

Great aperitif, it's perfect with hors d'oeuvre and best with fish and oriental food.

**SERVICE TEMPERATURE:**

10° C.

**BOTTLE:**

750 ml