



BRUT TRADITION

Oltrepò Pavese Metodo Classico DOCG
Vintage 2008

TYPE

Oltrepò Pavese Metodo Classico
DOCG Brut.

GRAPES AND AREA OF PRODUCTION

Pinot Noir (70-80%) and Chardonnay
(20-30%) from our own vineyards
located in Rocca de' Giorgi (PV).

VINEYARD EXTENT

28,76 ha

YIELD

45 hl/ha

SOIL

Calcareous eocenic soil.

PLANTING DENSITY

2900-5000 plants/ha

ALTITUDE

350 m AMSL

EXPOSURE

South, South-West.

GRAPE GROWING

Eco-friendly grape growing (ex EEC
regulation 2078/92 et seq), grassed
over soil, integrated pest mangement
approach, using only non-synthetic
products.

TRAINING SYSTEM

Classic Guyot system or cordon
training system.

VINIFICATION

Hand harvesting of the grapes in little
baskets. The freshly picked grapes go
straight into the wine press through a
conveyor belt. Soft pressing of the
grapes, using only the free-run must.
First fermentation in stainless steel
tanks at a controlled temperature
(18 °C), using selected yeasts. Second
fermentation in bottle, following the
traditional rules of the *méthode
champenoise*. It rests on the lees for
30 months in our sheltered cellar at a
14 °C temperature.



ALCOHOL VOLUME

12,70%

TOTAL ACIDITY

7,00 x 1000

PH

3.22

DRY EXTRACT

23,50 x 1000

RESIDUAL SUGAR

8 g/l

MOUSSE

Fine mousse with a persistent
perlage.

TASTING NOTES: COLOUR

Straw yellow colour with luminous
reflections.

TASTING NOTES: BOUQUET

Elegant *bouquet* showing citrus
aromas, light spice notes and toasted
bread.

TASTING NOTES: ON PALATE

On palate it's fresh, savoury and well-
balanced; long and pleasant
persistence.

STORING

Store in horizontal position in a dark
and cool place. The Pinot Noir
ensures a long life to this wine.

SERVICE TEMPERATURE

It is best served
at a 7-8 °C temperature.

FOOD PAIRINGS

It's an excellent aperitif, but it's also
great on *hors-d'oeuvres*, fish dishes,
pasta with light sauces and white
meat.

AZIENDA AGRICOLA ANTEO

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