



MARTINOTTI BRUT

Oltrepò Pavese Pinot Nero Spumante DOC

TYPE

Oltrepò Pavese Pinot Nero Spumante
DOC. Metodo Martinotti Brut.

GRAPES

Pinot Noir (85-90%) and Chardonnay
(10-15%).

VINEYARD EXTENT

28,76 ha

YIELD

45 hl/ha

SOIL

Calcareous eocenico soil.

PLANTING DENSITY

2500-5000 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 management
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.
Fermentation in stainless steel tanks at
a controlled temperature (18 °C), using
selected yeasts. The wine rests on the
yeasts for about one year (long version
of the Metodo Martinotti), then is
bottled and stored in our sheltered
cellar at a 13-14 °C temperature.

ALCOHOL VOLUME

12,55% vol

TOTAL ACIDITY

6,40 x 1000

PH

3,20

DRY EXTRACT

21,5 x 1000

RESIDUAL SUGAR

8 g/l

MOUSSE

Delicate, with a persistent *perlage*.

TASTING NOTES: COLOUR

Straw yellow colour with luminous
reflections.

TASTING NOTES: BOUQUET

Fresh and elegant *bouquet* with notes
of leavened bread and citrus.

TASTING NOTES: ON PALATE

On palate it's sapid, well-balanced and
very pleasant, with a good persistence.

STORING

Store in horizontal position in a dark
and cool place. It is best enjoyed
young.

SERVICE TEMPERATURE

It is best served
at a 8-10 °C temperature.

FOOD PAIRINGS

Excellent when served as aperitif, it is
also suitable with various kind of
meals, because of its good structure.



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