



NATURE ÉCRU

Oltrepò Pavese Metodo Classico Pinot Nero DOCG Extra
Brut Vintage 2011

TYPE

Oltrepò Pavese Metodo Classico
Pinot Nero DOCG Extra Brut.

GRAPE AND AREA OF PRODUCTION

Pinot Noir (100%) from our own
vineyards located in Rocca de' Giorgi
(PV).

VINEYARD EXTENT

28,76 ha

YIELD

40 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
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. 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 in
our sheltered cellar at a 13-14 °C
temperature.

ALCOHOL VOLUME

12,55%

TOTAL ACIDITY

6,10 x 1000

PH

3.28

DRY EXTRACT

24 x 1000

RESIDUAL SUGAR

2-3 g/l

MOUSSE

Fine mousse with a persistent
perlage.

TASTING NOTES: COLOUR

Straw yellow colour with luminous
reflections.

TASTING NOTES: BOUQUET

Fascinating *bouquet* with aromas of
pastry, ripened fruit, herbs and
complex mineral notes.

TASTING NOTES: ON PALATE

On palate it's pleasantly dry. Fresh
and well-balanced, it is a full-bodied
wine with a very neat and smooth
finish.

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

Excellent when served as aperitif, it
is suited for all courses and can
match the most daring pairings.



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