

Anteo Riserva del Poeta Vintage 2007
Oltrepò Pavese Metodo Classico Pinot Nero DOC
Brut



This Metodo Classico is the best expression of the Anteo style and of each peculiar vintage and it's an homage to the memory of our father Trento Cribellati, businessman by trade, but a poet in its heart (hence the name, which in english means "The Poet's Reserve").

A truly special care and passion (and maybe even more than passion) is dedicated to this sparkling wine, which is a blend of Pinot Noir (85%) and Chardonnay (15%) grown in our own vineyards. Before the harvest, we identify the most promising parcels of the vineyards and during our careful hand-harvesting of the grapes only the very best ones are selected. That's why this wine has to be considered a Reserve. And it's a Vintage Reserve, since it is produced only in the best vintages.

To add structure and complexity to this wine, a part of the most is fermented in barriques. The wood gives gentle toasted notes and flavours of vanilla and its tannins add even more structure and longevity to this Metodo Classico. Fermentation on the lees in the bottle is very long, though variable depending on the characteristics of each vintage.

On the nose it offers an intense and complex bouquet, and on palate it's elegant and well-rounded. Excellent when served as aperitif, it goes very well on hors-d'oeuvres, fish and shellfish dishes, white meat. Considering the structure of this Metodo Classico, we invite you to try the most daring pairings.