



# RISERVA DEL POETA

## Oltrepò Pavese Metodo Classico Pinot Nero DOC Brut Vintage 2009

*We're really proud of this sparkling wine, which is dedicated to our father Trento Cribellati, founder of Anteo, businessman by trade, but poet in its heart.*

### TYPE

Oltrepò Pavese Metodo Classico  
Pinot Nero DOC Brut.

### GRAPES AND AREA OF PRODUCTION

Pinot Noir (85%) and Chardonnay  
(15%) 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

### 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

Highly accurate hand harvesting of  
the best grapes in little baskets. 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. Partial refining of the wine in  
*barriques*. 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

12,78%

### TOTAL ACIDITY

6,70 x 1000

### PH

3.21

### DRY EXTRACT

24 x 1000

### RESIDUAL SUGAR

8 g/l

### MOUSSE

Fine mousse with a rich, persistent  
*perlage*.

### TASTING NOTES: COLOUR

Straw yellow colour with luminous  
golden reflections.

### TASTING NOTES: BOUQUET

Intense, very elegant *bouquet* with  
notes of wood, toasted bread, spices,  
tobacco and hay.

### TASTING NOTES: ON PALATE

On palate it's sapid, full-bodied,  
extremely rich and persistent.

### 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 8-9 °C temperature.

### FOOD PAIRINGS

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.

### AZIENDA AGRICOLA ANTEO

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