

MILLESIMATO - PINOT NERO VINO SPUMANTE BRUT



GRAPE VARIETIES

Pinot Nero.

WINEMAKING

Montresor Long Charmat Method. Once the grapes reach the winery, they undergo an immediate soft pressing. After this process the wine, which is extremely fragrant and appealing, is refermented, together with selected yeasts, in autoclave until its complete maturation. Maturation in bottle before release.

TASTING NOTES

Bright straw yellow colour. Very fine and persistent perlage. On the nose, delicate floral notes and scents of white peach. Savory, mineral, persistent on the palate with a delicate finish of ripe fruit and sensations of bread crust.

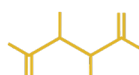
FOOD PAIRING Thanks to the good balance between power and elegance, it is a good companion of aperitif and of the whole meal.



SERVING TEMPERATURE
4 - 6 °C



ALCOHOL
12%



ACIDITY
6 gr/L.

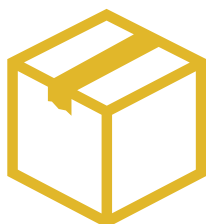


RESIDUAL SUGAR
8 gr/L.



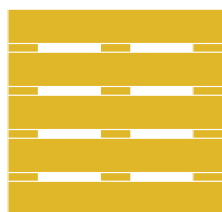
BOTTLE

Type of Closure	Champagne Cork
Length:	91,3 mm
Height:	280 mm
Tare:	750 gr
Volume:	750 ml
Gross Weight:	1433 gr
EAN Code:	8003503017027



CARTON

Length:	31 cm
Width:	19,20 cm
Height:	29 cm
Tare:	299 gr
Volume:	8600 gr
EAN Code:	18003503017024



PALLET LAY OUT

Size:	80X120 cm
Type:	Fumigated
Cartons per layer:	80
Number of layers:	16
Cartons per pallet:	5
Bottles per pallet:	480
Gross Weight:	710 kg