



FIAMBERTI



**PINOT NOIR VINIFIED AS A WHITE WINE
(SEMI-SPARKLING)**

IL CAVALIERE

OLTREPÒ PAVESE DOC PINOT NERO

VINTAGE: 2019.

GRAPES: Pinot Noir (100%) from vineyards located at different altitudes (from 300 to 400 m AMSL) in the Versa Valley.

VINEYARDS MANAGEMENT: sustainable farming practices, grass cover crops in the vineyards, no use of herbicides or chemical fertilisers. The vineyards are not irrigated.

TRAINING SYSTEM: Guyot.

YIELD: about 9 tons per hectare (grape/wine yield: 55-60%).

HARVEST: manual in the second half of August.

VINIFICATION: soft and gradual pressing of the grapes. Clarification prior to alcoholic fermentation. Fermentation by selected yeasts in temperature-controlled stainless-steel vats (17-19 °C). Racking of the wine and second fermentation by selected yeasts in autoclave. Finally, the wine ages in the bottle for 1 month.

AVAILABLE FORMATS: 375 ml bottle; 750 ml bottle.

TASTING NOTES: straw yellow colour; the nose offers fresh aromas of white flowers and white fruits; crisp, sapid and pleasantly *pétillant* on palate.

SUGGESTED PAIRINGS: excellent as a pre-meal drink, it pairs very well with delicate vegetable and seafood dishes. Perfect with fried foods.

SERVICE TEMPERATURE: 10 °C.

ANALYTICAL DATA AT BOTTLING (02/2020)

- Alcohol: 12% vol
- Residual sugar: 3,5 g/l
- Total acidity: 5,5 g/l
- Added sulphites: 61 mg/l
- Pressure: 1,6 bar

FIRST VINTAGE: 2015.