

## 470 Pinot Nero 2017

METODO CLASSICO VSQ

*The Tommasi family's passion for excellence lies behind the "Metodo Classico" wines from Tenuta di Caseo: an indissoluble mix of knowledge of the terroir of the Oltrepò Pavese, care and dedication, for a Metodo Classico quite unlike any other.*

### TASTING NOTE

This is a sparkling wine with a refined structure and a dense mousse of fine bubbles. Its intense straw yellow color acts as a backdrop for the delicate, continuous perlage. Fresh and intriguing, on the nose it offers hints of white-fleshed fruit. It is dry on the palate, with deliciously persistent fruit, appealing acidity, and an attractive mineral note.

### GRAPES

Pinot Nero 100%

### ORIGIN

The splendid vineyards of Tenuta Di Caseo used for this Pinot Nero Metodo Classico are situated at an altitude of 470 mt. above sea level, in the commune of Colli Verdi in the Oltrepò Pavese.

The soil is predominantly clayey, with the presence of some active limestone. The average age of the vines is twenty years. They are Guyot-trained, with a high density of 5,500 vines per hectare. The yield per hectare is 9,000 kilos of grapes.

The grapes were harvested in the second half of August.

### VINIFICATION

The grapes were vinified without the skins, beginning with a soft pressing, in which the free-run juice was separated from the must resulting from the second pressing. The free-run juice was then fermented in stainless steel tanks for between ten and twelve days, at a controlled temperature of 16.5°C. After four months' maturation in stainless steel, the base wine was prepared for the spumante.



### TIRAGE

After eight months, the base wine was put into Champagne-type bottles with a *liqueur de tirage* made up of wine, sugar, and selected yeasts. The bottles were then corked, ready to be laid horizontal in the cellar, where the second fermentation took place at a constant temperature of between 14°C and 15°C.

### AGING

36 months on the lees.

### DISGORGEMENT

During disgorgement, which took place in May 2021, the bottle was uncorked, the residue of the yeasts from the second fermentation were removed and the *liqueur d'expédition* was added, the enologist's "signature" that renders the wine unique. Finally, the sparkling wine was recorked and left to rest in the cellar.

### ALCOHOL

12,5% vol.

### DOSAGE

Brut - 4,90 g/l of residual sugar.

### ACIDITY

7,30 g/l.

### PRODUCTION

8.000 bottles.

### SERVING SUGGESTIONS

Excellent as an aperitif, it makes an ideal accompaniment for risottos and grilled fish or white meats. Its well-structured fruit and crisp acidity make it perfect with all kinds of fried foods.

### SERVING TEMPERATURE

12°C

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