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Pinot Nero Spumante Brut - cl 75

Elegance, refinement and constant research for quality unite Japan with Italy and are an expression of their respective cultures. BOTTEGA - MIABI is an extreme synthesis that combines the Japanese decorative technique, called "dyed obi", with an Italian Pinot Noir wine, made sparkling through the long Charmat method, which enhances its complexity and its sensory profile.

Production Area: Lombardy, Italy

Vine: Pinot Nero

Plants per Hectare: 4500

Training System: Guyot, Spur-pruned cordon

Harvest Period: End of August - First days of September

Yield per Hectare: 70-80 q/Ha

Characteristics:

Production Area

- > On the right bank of the Po river in the south of Lombardy region, extends a land of gently sloping hills characterized by extremely favourable climatic and geomorphological conditions for growing grapes.
- > It has a temperate climate with high temperature ranges, dry in the winter and breezy in the summer.
- > The soil is sedimentary with marl made up of equal parts of limestone and clay.

Production Process

- > The grapes are harvested and brought quickly to the cellar to preserve their quality and avoid alterations that could be caused by:
 - > early oxidation;
 - > microbial contamination;
 - > sun exposure.
- > The white-wine vinification occurs, immediately separating the skins from the must using soft pressing.
- > The base wine then undergoes a second fermentation according to the Long Martinotti method in cuve close at 14-15 °C:
 - > specific yeasts for this vinification method are added;
 - > the temperature is set to 14-15 °C to avoid the risk of delayed or blocked fermentation, a decrease in the fullness and delicacy of the aromas, and an alteration in color;
 - > at the end of the fermentation process, the wine is left for a long time to age on the lees.
- > The entire process lasts at least 3 months. During this time, daily swirling of the mass is performed to bring the sediments back into fermentation. This operation promotes contact between the wine and the lees, enriches its structure and increase the complexity of its sensory profile.
- > Then the wine is stabilized at -5 °C and finally filtered and bottled.





Organoleptic Characteristics:

Color and Appearance: Straw-yellow, bright, fine and persistent perlage.

Bouquet: Complex, elegant and refined bouquet characterized by light and pleasant aromas of crusty bread and yeast with a delicate floral edge at the end.

Taste: Full, well-rounded and velvety, with excellent structure and taste-olfactory persistence. It is characterized by its richness of flavour, balanced acidity and yellow fruit aromas that, in the finish, tend towards sweet almond.

Chemical Characteristics:

ABV: 12%

Sugar, g/l: 4-8

Total Acidity, g/l: 5,00-6,50

Serving Temperature: 4-5 °C

Serving Suggestions: Excellent as an aperitif, it pairs well with starters, rice dishes, raw or cooked fish (especially shellfish), vegetarian dishes, flavourful white meats, cheeses and desserts.

Enjoy it within: 18 months.



Recommended Glass: Flute.