



ALBERTO FIORI
VIGNAIOLO IN OLTREPÒ PAVESE

LE STELLE EXTRA BRUT



TYPE: WHITE METODO CLASSICO
SPARKLING WINE.

CLASSIFICATION: METODO CLASSICO VSQ PINOT NERO.

GRAPE VARIETY: PINOT NOIR (100%).

SOIL TYPE: LIMESTONE-CLAY.

ALTITUDE: 380 M AMSL.

VINEYARD ORIENTATION: EAST.

AGE OF THE VINEYARD: 30 YEARS.

TRAINING SYSTEM: GUYOT.

PRUNING: 12 BUDS PER CANE.

VINES PER HECTARE: 4.000.

YIELD PER HECTARE: 8 TONS.

HARVEST: MANUAL IN SMALL PLASTIC BOXES.

VINIFICATION: SOFT PRESSING OF THE WHOLE
BUNCHES. FERMENTATION IN
TEMPERATURE-CONTROLLED
STAINLESS-STEEL VATS.

AGEING: 36-MONTH AGEING
IN THE BOTTLE.
DISGORGING À LA GLACE.

ALCOHOL: 12,5% VOL.

SIGHT: PALE STRAW-YELLOW COLOUR WITH
GOLDEN HIGHLIGHTS. CREAMY, FINE
AND PERSISTENT BUBBLES.

NOSE: VERY INTENSE NOSE WITH NOTES OF
BREAD CRUST.

PALATE: PLEASANTLY FRESH WITH A LONG
FINISH.

SUGGESTED PAIRINGS: EXCELLENT AS A PRE-MEAL DRINK, IT
PAIRS WELL WITH A WIDE VARIETY OF
DISHES.

SERVICE TEMPERATURE: 6-8 °C.

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