



ALBERTO FIORI
VIGNAIOLO IN OLTREPÒ PAVESE

SPUMANTE PINOT BRUT



TYPE: WHITE SPARKLING WINE
(MARTINOTTI METHOD).

CLASSIFICATION: OLTREPÒ PAVESE DOC
PINOT NERO SPUMANTE.

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: 9 TONS.

HARVEST: MANUAL IN SMALL PLASTIC BOXES.

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

AGEING: 6-MONTH AGEING
IN TEMPERATURE-CONTROLLED
STAINLESS-STEEL VATS.

ALCOHOL: 12% VOL.

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

NOSE: FLORAL BOUQUET WITH NOTES OF
HAWTHORN AND WILD DAISY AND
HINTS OF ACACIA HONEY.

PALATE: FRESH AND SAPID
WITH A LONG FINISH.

SUGGESTED PAIRINGS: TRADITIONAL ITALIAN SALUMI,
RISOTTO AND PASTA WITH SEASONAL
VEGETABLES, RAW OR FRIED FISH,
SHELLFISH, SEMI-SOFT MATURED
CHEESE.

SERVICE TEMPERATURE: 6-8 °C.