



ALBERTO FIORI  
VIGNAIOLO IN OLTREPÒ PAVESE

# PINOT NERO

- VINIFICATO BIANCO FRIZZANTE -



**TYPE:** SEMI-SPARKLING WHITE WINE.

**CLASSIFICATION:** PROVINCIA DI PAVIA IGT  
PINOT NERO - VINIFICATO BIANCO  
VINO FRIZZANTE.

**GRAPE VARIETY:** PINOT NOIR.

**SOIL TYPE:** LIMESTONE-CLAY.

**ALTITUDE:** 380 M AMSL.

**VINEYARD EXPOSURE:** EAST.

**AGE OF THE VINEYARD:** 10 YEARS.

**TRAINING SYSTEM:** GUYOT.

**PRUNING:** 14 BUDS PER CANE.

**VINES PER HECTARE:** 4.000.

**YIELD PER HECTARE:** 9 TONS.

**HARVEST:** MANUAL.

**VINIFICATION:** SOFT PRESSING OF THE DESTEMMED  
GRAPES. FERMENTATION IN  
TEMPERATURE-CONTROLLED  
STAINLESS-STEEL VATS. SECOND  
FERMENTATION IN AUTOCLAVE.

**AGEING:** 4 MONTHS IN STAINLESS-STEEL VATS.

**ALCOHOL:** 12% VOL.

**SIGHT:** CRYSTAL WHITE COLOUR WITH  
STRAW-YELLOW HIGHLIGHTS.

**NOSE:** NOTES OF WILD FLOWERS.

**PALATE:** FRESH AND SAPID.

**SUGGESTED PAIRINGS:** SALADS, PIZZA, TRADITIONAL ITALIAN  
SALUMI, PASTA AND RISOTTO WITH  
SEASONAL VEGETABLES, RAW OR  
FRIED FISH, WHITE MEATS, FRESH OR  
MEDIUM-AGED CHEESE.

**SERVICE TEMPERATURE:** 10-12 °C.

CONTAINS SULPHITES.  
PRODUCED IN ITALY.