



CÀ DEL GÈ
ENZO PADROGGI

Montalto Pavese



**PINOT NERO
METODO CLASSICO 2017
PAS DOSÈ**

YEAR:
2017

GRAPE VARIETIES:
100% Pinot Nero

VINIFICATION:
the grapes are entirely hand-picked in 18 kg boxes. With the soft pressing, about 45% – 50% of grape/wine yield is obtained. After static settling, the must is fermented at a controlled temperature (17 – 18°C) in steel barrels. In spring the base wine, with the addition of sugar and selected yeasts (“liqueur de tirage”) is bottled. The bottles are placed horizontally in large stacks in an environment with a constant temperature of 12 to 14 degrees, where they will remain for the second fermentation. Subsequently the bottles pass to the “remuage” (shaking) phase with the aim of detaching the lees sediment from the walls of the bottle and carrying it up to the cap of the overturned bottle, followed by the “dégorgement” phase (disgorgement)

VIENYARD:
located in the municipality of Montalto Pavese at 400m above sea level. This is our corporate cru planted in 1977 on poor limestone soils facing north.

DOSAGE:
Pas Dosè

PERMANENCE ON THE LEES:
48 months

ALCOHOL:
12,5% vol.

FOOD PAIRING:
excellent as an aperitif and well accompanies any meal except deserts.

SERVING TEMPERATURE:
6/8°C. Uncork just before serving.

contains sulfites.