

VITE COLTE®

CANTINE IN BAROLO

Molinera

Piemonte DOC Pinot Nero Extra Brut



WINEMAKING PHILOSOPHY

The Pinot Noir vineyards reserved for this selection are situated in the Monferrato district, south of the River Tanaro, at altitudes between 200 and 300 metres above sea level. The soils are sandy-marly in the north, while further south we find silty-marly soils of much older origin.

After soft pressing, the free-run must is kept at a low temperature until the prise de mousse, which takes place in pressurised tanks at a controlled temperature of about 15 °C. The product spends at least 18 months on yeasts.

This gives us an elegant sparkling wine, with a soft scent of crusty bread, which reveals the harmonious structure and makes it ideal for pairing with numerous dishes.

TASTING NOTES

Colour: clear straw yellow

Bouquet: quite intense and complex, with aromas suggesting ripe fruits, such as redcurrants and black cherries.

Palate: clean and dry, velvet-textured and well-balanced, with delicate vein of fruit. A relevant note of black cherry.

STATISTICAL INFORMATION

Grape variety: Pinot Noir

Alcohol: 12.50 % vol.

Sugar content: 5 g/l ± 2

Appellation: Piemonte DOC Pinot Nero

Aging: Minimum 18 months on the lees

Growing Region: Monferrato

