



PERDOMINI

CASTEL SAN GIORGIO

VITICOLTORI DAL 1850

MAGNIFICAT Pinot Nero Spumante Doc METODO CHARMAT

AREA OF PRODUCTION

Central Oltrepo Pavese in the borough of Santa Giuletta.

VINEYARD PLOTS

Map sheet No. 7, parcel No. 48 for a total of 4,25 hectares. South facing at 240 m A.S.L.

SOIL

Medium texture tending to clayey, slightly calcareous.

PLANTING DENSITY

3000 vines/ha.

FORM OF TRAINING

Simple Guyot.

DATE OF PLANTING

1988

VINES

100% Pinot Nero.

GRAPE YIELD

7 tonnes/ha.

WINE YIELD

35/40 hl/ha.

GRAPE HARVEST

Before mid-September. Manual harvest.

VINIFICATION

Manual gathering of the grapes in small crates. Vinification in white with loose (soft) pneumatic pressing and extraction of 50-55% of the first must.

FINING

Controlled fermentation in stainless steel tanks of 50 hl each at a temperature of 18°C for about 20 days. with selected yeast. After , the wine is placed in stainless steel tanks for fining for other two month. Then the wine is placed in autoclaves for the refermentation (spumantizzazione) with sugar cane for approximate 6 month. After bottling the wine can rest 2 or 3 month before it is sold.

ALCOHOL CONTENT

12.10 vol.

SUGAR

1,4 gr/l

TOTAL ACIDITY

5,80 gr/l - PH 3,09

MOUSSE

Lively mousse with delicate and persistent perlage.

COLOUR

Light straw color with bright reflections.

PARFUME

Fresh bouquet with final fruity notes.

TASTE

Sapid taste with sweetish aftertaste.

SERVICE

Fresh bouquet with final fruity notes. It should be served chilled at 8°-10°C.

