



# PERDOMINI

**CASTEL SAN GIORGIO**

VITICOLTORI DAL 1850



## *Oltrepò Pavese Pinot Nero Doc* *VINIFICATO IN BIANCO SPARKLING*

### AREA OF PRODUCTION

Central Oltrepò Pavese in the borough of Santa Giuletta.

### VINEYARD PLOTS

There are four parcels on Map sheet No. 7, No. 48. The total amount of the surface is 4,25 ha. Almost SOUTH facing at 240 m A.S.L. Loose, calcareous soil Planting density 2.200 vines/ha. Form of training: traditional Gujot and part of Cordone Speronato. Average age of plants 14/16 years.

### VINES

100%Pinot Nero (clones for white vinification) Wine yield /hectare 60/62 hl.

### GRAPE HARVEST

Middle of August.

### VINIFICATION

Loose pressing, direct and successive fermentation, in thermo-conditioned stainless steel tanks (50 hl. Cad) at 20°C.

### FINING

After fermentation (15/20 days), the wine is decanted and filtered and kept chilled until it is bottled.

### BOTTLING

Still white wine obtained from red grapes.

### TYPE OF PRODUCT

Sparkling white wine obtained from red grapes.

### COLOUR

Rice-straw coloured with light green reflections.

### FLAVOUR

The taste is slightly tart, but harmonic.

### COMBINATIONS

A typical wine for “antipasti” and excellent for pasta and white meat and all kind of fishes.

### RECOMMENDED FOOD PAIRINGS

Red and white meat, game, pasta dishes, cheese very flavored and seasoned.

### SERVING TEMPERATURE

It should be served at 8°-10°C. It should be drunk within two years of production.