



PERDOMINI

CASTEL SAN GIORGIO

VITICOLTORI DAL 1850

CASTEL SAN GIORGIO CUVÉE BRUT Pinot Nero Docg

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 2.3 hectares. West facing at 210 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

First week of August.

VINIFICATION

Manual harvesting grapes in boxes of 20 Kg. upon selection of the best bunches. Controlled fermentation and fining in stainless steel tanks.

MAKING THE SPUMANTE AND FINING

Nine months after the grape harvest, the wine is drawn. After this the bottles are stored for 18 months in the company's cellar. At the end of this period, the bottles are put onto the Pupitres for the 40 days necessary for the Remouage operation. Then there is the Degorgement with the addition of the Liqueur d'Expedition. The wine is sold after at least 6 months of ageing in the bottle.

FEATURES

Overall alcohol content: 13% vol.

Total acidity: 7,2/000

Reducing sugars: 10 gram/litre.

FIRST YEAR OF PRODUCTION

2008

FLAVOUR

Abundant, long-lasting mousse, with particularly fine, energetic bubbles. Intense straw yellow. Fruity bouquet with hints of yeast. Pleasant flavor, elegant and persistent.

SERVE WITH:

Excellent as an aperitif. It goes well with appetizers, pasta dishes, fish and white meats with non-spicy sauces, shellfish. A sparkling wine from "the whole meal."

