

AZIENDA ○○○ AGRICOLA
FABIO PERRONE
VALDIVILLA



GRAPE VARIETY

Pinot nero

PRODUCTION AREA

San Donato di Mango

EXPOSITION AND ALTITUDE

South West. 650 meters above sea level.

FORM OF CULTIVATION

Annual pruning and training using the Guyot method.

HARVEST PERIOD

End of August with a manual selection of grapes.

VINIFICATION

After the first fermentation in stainless steel, the wine is bottled in spring with the addition of selected yeasts and sugar for the second fermentation.

The fermentation is for at least 30 months, after which the wine is disgorged and ready to drink.

AGEING

At least 30 months in the bottle with its own yeast.

ORGANOLEPTIC CHARACTERISTICS

COLOUR: straw yellow with golden reflections;

BOUQUET: bread crusts, yeast and vanilla;

TASTE: savoury and balanced with an extraordinary freshness;

DOSAGE: after fermentation with the yeast, the wine is not dosed with any added sugar, so it is classified as "natural brut";

PAIRINGS

Ideal as an aperitif, can be paired with seafood and fish dishes, appetizers and starters.