

OLTREPÒ PAVESE



BOSCOLONGHINO

VITICOLTORI DAL 1895



“Casto”

Pinot Nero Extra Brut D.O.C.G.

Metodo Classico

Obtained from the purity vinification of 100% Pinot Nero grapes harvested in boxes. After a soft pressing and fermentation in stainless steel, it follows the traditional fermentation in bottles of a minimum duration of 18 months.

Color: Straw yellow with golden hues. Pleasant effervescence with fine and persistent perlage

Aromas: Complex, broad, austere, delicate with floral freshness and mineral notes

Taste: Complex, dry, citrus freshness, seductive toast, good harmony, elegant, with intense structure and a prolonged mineral aftertaste

Pairings: Aperitif for elegant occasions, for the whole meal for menus based on fish, shellfish and white meats.

Serving temperature: 7-8 °C

Alcohol content: 12% vol.