

OLTREPÒ PAVESE



BoscoLONGHINO

VITICOLTORI DAL 1895



## “Gaio”

*Pinot Nero Brut V.S.Q.*

*Metodo Charmat*

Obtained from the vinification of 85% of Pinot Noir, and 15% Chardonnay grapes using soft pressing, fermentation in stainless steel at a controlled temperature, and refermentation in an autoclave.

**Color:** Bright straw yellow with fine and persistent perlage

**Aromas:** Floral wreaths of acacia with hawthorn, fruity notes of apple and white peach

**Taste:** Pleasant freshness with a soft and savory character

**Pairings:** Excellent as an aperitif

**Serving temperature:** 6-8 °C

**Alcohol content:** 12% vol.