

OLTREPÒ PAVESE



BoscoLONGHINO

VITICOLTORI DAL 1895



“Casto Brut”

VSQ

Metodo Classico

The result of a careful blend of Pinot Nero fermented and aged in steel and Chardonnay fermented and aged in wooden barrels for approximately 6 months. The traditional bottle fermentation follows.

Color: straw yellow with golden hues.

Aromas: floral and mineral freshness with hints of spice and vanilla.

Taste: complex, balanced, intense structure.

Food pairings: as an aperitif or as a full-meal wine for fish-based menus, crustaceans or white meats.

Serving temperature: 6-8° C

Alcohol content: 12% vol.