

OLTREPÒ PAVESE



BoscoLONGHINO

VITICOLTORI DAL 1895



## “Casto”

*Pinot Nero Pas dosè, DOCG*

*Metodo Classico*

Obtained from the vinification of rigorously selected Pinot Nero grapes. After gentle pressing and fermentation in steel, the traditional bottle fermentation follows. No liqueur d'expédition is added to this wine in order to preserve its decisive character and purity.

**Color:** straw yellow with golden hues. Pleasant effervescence with fine and persistent bubbles.

**Aromas:** complex, broad, austere, delicate with floral freshness and mineral notes.

**Taste:** complex, dry, citrus freshness, seductive on the palate, good harmony, elegant, with intense structure and a prolonged mineral aftertaste.

**Food pairings:** important occasions, as a full-meal wine for fish-based menus, crustaceans and white meats.

**Serving temperature:** 7-8° C

**Alcohol content:** 12% vol.