

OLTREPÒ PAVESE



BoscoLONGHINO

VITICOLTORI DAL 1895



“Gaio”

Pinot Nero Brut VSQ

Metodo Charmat

Obtained from the vinification of Pinot Nero with gentle pressing of the grapes, fermentation in steel at controlled temperature, re-fermentation in autoclave.

Color: bright straw yellow with fine and persistent bubbles.

Aromas: enveloping floral notes of acacia and hawthorn, with fruity hints of apple and white peach.

Taste: a pleasant freshness and soft, sapid character on the palate.

Food pairings: excellent as an aperitif.

Serving temperature: 6-8° C

Alcohol content: 12% vol.