



LA SBERCIA

ARMUAR

PINOT NERO PAS DOSÉ
CLASSIC METHOD

Grape: Pinot Nero 85% - Chardonnay 15%

Winemaking: The hand-picked grapes are selected and lightly pressed to separate the must from the skins; at this stage, the prime must (the first 50% of pressing draining liquid, more fruity and fine) is separate from the second-pressing must. The prime must is then fermented in stainless steel barrels at a controlled temperature of 16 °C. The bottles are laid horizontally in stacks at a constant temperature of 14-16 °C, where they will remain for the "prise de mousse" (second fermentation) and 36 month aging, so as to create an elegant and vigorous sparkling wine. Subsequently, with the "remuage sur pupitres" phase, the lees sediment is separated from the walls of the bottles by turning by hand the bottles inserted by the neck in pupitres for about 30 days. Then, in the dégorgement (disgorgement) phase the bottle is uncorked, the residue of yeast fermentation is eliminated and the bottles are only topped using the same wine, without adding the liqueur d'expédition (because this is a pas dosé wine). At this point, the sparkling wine is corked and allowed to stand a few months before marketing.

Organoleptic properties:

Color: vivid straw yellow.

Perlage: fine and persistent, with a very soft foam.

Fragrance: fresh, intense, creamy. Distinctive hint of crusty bread with a nice vein of fresh almond, hay and vanilla.

Taste: soft, almost crunchy, very tasty, with a balanced acidity and great dynamism.

Alcohol content: 12,50 % vol

Food pairings: Always great: as an aperitif, for every mealtime and also very pleasant between meals, thanks to its balanced softness. It goes well with first course of fish and vegetables au gratin, baked, grilled and fried fish; it is perfect, for example, with cod, sea bass and sea bream. However, do not forget the pairing with delicate stuffed pasta and white meat.

Service temperature: 6 - 8°C