

CANTINA TÀIA

Metodo Classico

Harvest 2022

A year characterized by temperatures higher than usual and low rainfall. A plentiful rain in July, the location of the vineyards on high hills and an early harvest allowed grapes with adequate content of sugar and maturation without water stress. A difficult vintage where the hard work of vinegrowers and cellarhands made the difference about the quality of the wines.

Appellation: Oltrepò Pavese Metodo Classico DOCG

Grapes: Pinot Noir 100%

Years of implant: 2004

Altitude: 436 m s.l.m.

Exposition: North West

Soil: Calcareous clay

Cultivation system: Guyot

Harvest: by hand in small boxes of 20 Kg the third week of august

Winemaker: Nicola Biasi

Vinification

White vinification for this Pinot Noir, the whole bunches are softly pressed to extract only the free-run must. After static clarification, the must ferments at a controlled temperature (16°C) for about three weeks. The wine ages for 8 months in cement on the fine lees, in spring it is bottled for the second fermentation and after 18 months on the yeasts it is prepared for its disgorgement.

Tasting notes

The Pinot Noir grapes, masters of our wine-growing territory, give our sparkling wine a straw yellow color with greenish reflections, a fine and persistent perlage. On the nose it is elegant, with notes of white fruit, dry pastries and light toasted hints. On the palate it is fresh, enveloping and always calls for a second sip.

Food pairing

Perfect for welcome drinks, to accompany traditional aperitifs of our territory and fish-based dishes.

Dati analitici:

Alcool: 11,50 %

Zuccheri: 0,3 gr/l

Acidità totale: 6,5 gr/l

pH: 3,20



Stefania
Scarabelli