



B O D E G A S O T T A N O

Sottano · ESPUMANTE PINOT NOIR



Grape Variety

Pinot Noir

Vineyards Location

Uco Valley

Harvest

Manual harvest, during the first two weeks of February

Production

Must is softly removed with a pneumatic press and cooled down at 8°C for 24 hours to make all the sediments precipitate. After this, the must is taken at a temperature of 12° C in order to be in contact with selected yeasts. The alcoholic fermentation process takes place in stainless steel tanks between 12° and 14 °C, here the base wine is made and it will get ready to the second fermentation.

Charmat Method

The second fermentation is carried out in pressurized tank at low temperatures, with full lees contact in order to get more aromatic expression and creamy flavours typical from the Pinot Noir. Once the fermentation is finished the lees contact is kept for 6 months.

Tasting Notes

Soft and elegant rose with subtle salmon-colour tones, bright and seductive. Its aromas of raspberries and cherries are combined with flower and citric notes belonging to its delicate acidity. Refreshing, delicate, different are the adjectives used to define it.

Residual sugar: 20 g/l

Serving Temperature: 8-10°C