



*...vini del Piemonte*



## Brut - Metodo Classico V.S.Q. Millesimato Ivan

**Designation:** Brut Metodo Classico

**Vineyards:** village of Costigliole d'Asti

**Grape-variety:** 100% Pinot Noir

**Yield:** 70 hl./hectare

**Facing:** south-east

**Soil:** sandy-calcareous

**Vine-training system:** Guyot

**Fermentation:** in steel

**Ageing:** in the bottle sur lie for 36 months at a constant temperature of 12°C, followed by a further 6 months in our cellars

**Remuage:** 3 weeks

**Appearance:** deepish golden colour

**Nose:** intense aromas of berries, and a delicate yeast fragrance

**Taste:** dry, fresh, clean and nicely-balanced - fine, persistent perlage

**Pairings:** recommended throughout a meal, as an aperitif, and with fish-based dishes

**Alc. by vol:** 12.5%

**Serving temperature:** 5-6°C