

“IL CAMPETTO”

Black Pinot vinificated in white from Pavia district IGT (Typical Geographic Indication) (sparkling)

Vineyards:

“Il Campetto” is produced by the Black Pinot and Chardonnay’s vineyards situated in San Damiano al Colle and Montù Beccaria.

The vineyards are on the hills exposed to the sun at an altitude that goes from 250 to 300 metres on the level of the sea.

Wine-making:

The wort, after the soft pressing, is made ferment to a low temperature for 12 days.

Ripening:

The wine is made stand in steel tanks for some months and then it is bottled..

Sensorial characteristics:

It’s yellow and green coloured, to the sense of smell it is floral with a white flowers and white pulp fruits’ scent.

In the mouth it’s soft, with a good sourness and freshness.

Food-matching:

Ideal as aperitif and to go with fish dishes.

Service temperature: 8°.



Grapes: Black Pinot 85%, Chardonnay 15%

Upbringing: guyot

Production: 9000 kg/ha

Installation density: 5000 logs/ha

Plot: clay with an high limestone contents

Alcoholic contents: 12,5% vol.

Full-scale sourness: 6,5 g/l

Remaining sugars: 10 g/l

Full-scale SO2: 100 mg/l

Ageing: 6 months in autoclave on the yeasts and 6 months in bottle.