



“IL CAMPETTO”

Black Pinot vinified in white from Pavia district IGT (Typical Geographic Indication) (fizzy)

Vineyards

“Il Campetto” is produced by the 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 meters on the level of the sea.

Wine-making

The wort, after the soft pressing, is made ferment to a low temperature for some 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 colored, 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: Pinot Noir 100%

Upbringing: guyot

It contains sulfites

Customers are advised that the aforementioned sheet is exclusively informative and does not bind the characteristics of the product, which could be different from vintage to vintage, depending on the seasonality of the grapes.

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