

PENTARIS

METODO CLASSICO

PIEMONTE DOC SPUMANTE MILLESIMATO



Grapes: Blend 50% Pinot Noir and 50% Chardonnay, selected already in the vineyard, harvested by hand in small boxes and coming exclusively from the high hills vineyards of Colombo in Bubbio, province of Asti, Piedmont.

Training system: Guyot.

Plant density: 5200 plants per hectare.

Production per hectare: 65 quintals.

Grape to wine yield: 50%.

Production technique: After harvesting, a very soft pressing follows. The best must is subjected to static clarification, followed by alcoholic fermentation at a controlled temperature (13-14 °C) in stainless steel tanks. The second fermentation takes place in the bottle according to the Classic Method for approximately 40-50 days in the cool underground cellars of Colombo, with subsequent permanence on the yeasts for a minimum period of 30 months. Traditional riddling on pupitres and dégorgement à la glace. An ideal period of refinement in the bottle follows.

Color: Intense straw yellow, fine and very persistent perlage.

Bouquet: Intense, decisive, deep and with enveloping elegance, of exotic fruits, acacia honey and minerals reminiscent of talc and face powder, to complete the bouquet with the fragrance of spring flowers.

Taste: Well balanced between body and freshness, excellent structure, silky and harmonious perlage, interesting complex flavor and minerality, non-soft aggressive dosage, excellent persistence.

First year of production: 2020.

Alcoholic degree: 12.5% vol.

Total acidity: 6.50 g/l.

Residual sugar: 6 g/l.

Dry extract: 17.50 g/l.

Serving temperature: 6 - 8 °C.

Master Winemaker: Riccardo Cotarella.

Winemaker: Daniele Carboni.



COLOMBO