

WINE TECHNICAL SHEET

BLANC DE NOIRS

Spumante Brut Metodo Classico
Piemonte DOC



Vintage: N.V.

Type: Classic: Spumante Metodo Classico

Classification: Piemonte DOC Spumante Brut

Grape Variety: 100% Pinot Noir

Production: 6,600 bottles

Production Area: Isola d'Asti

Yield per Hectare: 60 quintals

Exposure and Altitude: South/West – 300–350 m a.s.l.

Soil: Clay-sandy

Year of Planting: 2005

Harvest: Second ten days of August

Plant Density: 4,000 vines per hectare

Training System: Guyot

Vinification and Aging: 6 months in stainless steel, followed by 24 months in bottle on the lees

Alcohol Content: 12%

Residual Sugar: 6 g/l

Total Acidity: 6.50

pH: 3.10

Tasting Notes: Bright straw yellow color with a fine and persistent perlage. The bouquet is delicate and intense, with floral and fruity notes along with hints of bread crust. On the palate, it is well-balanced, showing lively freshness, good structure, and pleasant softness, leading to an elegant and savory finish.

Recommended Pairings: Excellent as an aperitif, perfect throughout the meal, and always ready to celebrate!

Serving Temperature: 12°C



PODERI DEI
BRICCHI ASTIGIANI