

CENTOVENTI OLTREPÒ PAVESE METODO CLASSICO PAS DOSÉ ROSÉ DOCG - LUCA BELLANI

Vinification: This Oltrepò Pavese Metodo Classico D.O.C.G. originates from the calcareous-marnous soils of Oliva Gessi. It is created through a delicate rosé vinification, featuring a brief skin maceration. The wine matures on the lees for an impressive 120 months, showcasing a zero dosage that highlights its purity and finesse, capturing the essence of its terroir beautifully.

Tasting note: A delicate, almost antique pink hue wine, thanks to a brief maceration on the skins and a lengthy bottle maturation of over 120 months, revealing vibrant coppery reflections. Its persistent perlage presents a multitude of fine bubbles. The nose is refined and elegant, with floral and red berry nuances complemented by spicy and mineral notes.

Producer	Luca Bellani
Country	Italy
Region	Oltrepo Pavese
Appellation	Oltrepo Pavese Metodo Classico Docg
Grape Variety	Pinot Nero / Pinot Noir
Vintage	No Vintage
Barrel	No Barrel
Alcohol Content	12,5%
Organic & Biodynamic	Sustainable Quality, Yes
Bottle Format	750 ml
Food & Wine Matching	Aperitif, Creamy Cheese, Crudites, Fresh Cheese, Light Starters, Meats, Mushrooms, Pasta, Risotto, Salads, Seafood, Vegetable Dishes, White Meats, Cured Meat, Oysters, Raw Seafood