

# Oltrepò Pavese

## Spumante bianco

### Designation

Spumante bianco Oltre Pò Pavese

### Vintage

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### Grape varieties

Black Pinot

### Proof

12°

### Color

Pale straw yellow

### Serving temperature

6 - 8° C

### Winemaking

Spumante bianco Oltre Pò Pavese is a charmat method sparkling wine. It was previously fermented without skin contact after having softly pressed the grapes. Long maturation time on the lees.

### Recommended wine glass

Flute

### Organoleptic properties

Easily identifiable by its delicate yet persistent perlage, which perfectly matches its unique golden shades. Its strong fragrance recalls that of a ripe apricot, while its delicate and velvety flavor has much in common with the unmistakable aftertaste of sweet almonds.

### Pairing

As much as most white wines, it is a highly suitable aperitif. Best served with light appetizers, either raw shellfish or seafood recipes. This dry white wine makes for a perfect match to any sort of classy appetizer.

### Size

0.750