

## TRADITIONAL METHOD - SPARKLING WINES

### GRAN CUVÉE

Blanc de Noir

OLTREPÒ PAVESE METODO CLASSICO DOCG

Vintage-dated Brut

GRAPE VARIETY

100% Pinot Noir

VINEYARD

Vigna del Portico and selections from other vineyards

SOIL

Clay-limestone on sandy marl

EXPOSURE

South-East, 250-300m above sea level

VINIFICATION

White wine vinified with soft pressing and 45% yield. Fermentation at 18°C in stainless steel tanks. Tirage in May of the year following harvest, blending the best base and reserve wines. Maturation in the bottle on the yeasts for at least 42 months.

NOTES

Pinot Noir Metodo Classico obtained using reserve wines to confer complexity and persistency to every vintage. Straw-yellow colour, fine and persistent perlage. Typical bread crust and dry fruit notes, fresh and particularly sapid.

PAIRINGS

An excellent aperitif, it goes well with all foods, especially fish and white meats.



# TRAVAGLINO

IN CALVIGNANO DAL 1868

