



BRUT NOIR

WINE AND THE SENSES

Sweet aromas of yellow-pulped fruits, apricots and peaches. A sunny colour, with strikingly bright accents of gold. The perlage is fine, consistent and persistent over time. An embracing, soft and warm flavour, with an excellent correspondence between olfactory and taste perceptions.

FOOD MATES

This sparkling wine accompanies the whole meal nicely. In order to best savour its nuances, pair it with savoury pies, ham and aged cheeses. The savouriness of dairy products is balanced perfectly by the smoothness of this wine. Serve at a temperature of 4/6°C.

TERROIR

Three hectares of vineyards in the Oltrepò Pavese area. Medium-textured limestone soil, exposed to the east-northeast. The altitude varies from 100 to 250 metres above sea level. The cultivation system is a Guyot with a planting density of 3500/4000 plants per hectare and a maximum yield of 100 quintals of grapes per hectare. If the year is particularly generous, summer pruning is carried out.

ACIDITY: 6,5 gr./l.

LONGEVITY: 6-8 years

WINE-MAKING

Harvesting begins in August. The grapes are hand-harvested, using small crates. The grapes are transported to the winery by refrigerated vehicles and are soft-pressed without destemming. Only the first-pressing must is used for the sparkling wine; it undergoes a cold static clarification and is then inoculated with selected yeasts. The base wine obtained is aged for 3 months in steel vats. The second fermentation takes place the following spring in rooms at a constant temperature. It remains on the lees for at least 36 months. After disgorging, the wine rests for at least 2 months before release.

GRAPE VARIETY: 90% pinot nero, 10% chardonnay



52 calories



750ml/1,5 L



12,5% vol.



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