



## BRUT RISERVA

### WINE AND THE SENSES

Sweet aromas of yellow-pulped fruit, apricots and peaches. Sunny coloured with golden notes of incredible brilliance will win you over with fine, delicate and persistent perlage. It is silky, soft and embracing on the palate, yet has a long and savoury freshness.

### FOOD MATES

Sparkling wine suitable for the entire meal. Perfect with savoury pies, dry cured ham, aged cheeses. The savoury nature of the dairy products is perfectly balanced by the smoothness of this wine.

Serve at a temperature of 6/8C°.

### TERROIR

Three hectares of vineyards in the area of Oltrepò Pavese. The medium textured soils are limestone, facing east-northeast. The altitude varies from 100 to 250 metres above sea level. The cultivation system is 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 used.

**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 in 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 3 months before release.

**GRAPE VARIETY:** 100% Pinot Noir from Oltrepò Pavese



52 calories



750ml



12,5% vol.



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