



TERRE BENTIVOGLIO

Azienda Agricola dal 1997



Oltrepò Pavese

Denominazione di Origine Controllata

Pinot Nero

Vino Spumante Extra Dry



Production area: Oltrepò Pavese

Grapevine: Pinot Nero

Tasting notes:

- Colour: straw yellow with greenish reflections.
- Nose: fine and delicate, with hints of green apple.
- Taste: delicately saline, with a pleasant aftertaste of white-flesh fruit.

Alcohol: 12%

Residual sugar: 14 g/l

Total acidity: 5,5 g/l

Bar: 4,6-5,5

Ageing: minimum 3 months in autoclave.

Yield: 90 quintals/ha

Harvest time: end of August.

Gastronomic pairings:

delicate starters, seafood risottos, fish and white meat. Ideal as an aperitif.

Serving temperature: 6-8°C

Format: 0,75 L - 6 bottles.

Bottle: bacco.

Carton: h. 30,5 cm x l. 27,6 cm x d. 18,6 cm. Kg. 8,45

Euro pallet: no. of layers 05, no. of cartons 80. Kg. 702

Ean bottle: 8 0000 13 02 3937; Ean carton: 8 0000 13 01 3334;

Int. Code: TB075PPNSP.