

ORO

BRUT MILLESIMATO METODO CLASSICO


Pilandro®

To make a truly excellent sparkling wine, it takes old vines and slow, soft crushing. This results in the finest of bubbles, a delicate, bready aroma, and balanced acidity.

Serve at 2-4°C (35,6-39°F).

Excellent throughout the meal,
with appetizers or sophisticated fish
and seafood dishes



Available formats



DESCRIPTION

VINEYARD:

Located at an altitude of 60-80m (195-265') with a south by southeast exposure and a chalky terrain rich in clay in the southern part of Lake Garda near Desenzano

HARVEST:

Select grapes harvested by hand

VINIFICATION:

Soft pressing and steel-tank fermentation at a controlled temperature of 18-20°C (64-68°F), followed by a second fermentation in the bottle, then dégorgement and subsequent aging

MATURATION:

60 month of fermentation

VINTAGE: 2013

ABV: 12,5%

PILANDRO WINE SHOP

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