

# CENTOVENTI PAS DOSE'

Traditional Method Sparkling Wine



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| <b>Producer</b>             | Az. Ag. Ongaresca  |
| <b>Produced in</b>          | Costabissara - Vicenza   |
| <b>Sun exposure</b>         | South-east-facing hillside   |
| <b>Altitude</b>             | 180 ASL  |
| <b>Soil type</b>            | Rich in tufa and clay  |
| <b>Vine training system</b> | Rod and spur   |
| <b>Varieties</b>            | Pinot Noir 100%  |
| <b>Vinification method</b>  | The grapes are placed in crates and chilled to 5°C in the space of a few hours. They are then crushed directly in the press, with a free-run juice yield of 50%. After gentle pressing, the juice is left to cold-decant for 12-24 hours. The clarified juice is then fermented at a controlled temperature of around 16°C. At the end of the winter, the secondary fermentation takes place and the wine is left to age in the bottle in a temperature-controlled environment for 120 months before disgorging. |
| <b>Harvesting method</b>    | Manual, using 15kg crates  |
| <b>Vine density</b>         | Approx. 3800/ha  |
| <b>Alcohol</b>              | 12% vol.   |
| <b>Characteristics</b>      | Bright yellow colour with an extremely fine and persistent perlage. Complex on the nose, it initially reveals hints of white fruit, almond, red berries and bread crust. Subsequently, significant mineral notes emerge, reminiscent of firestone and saffron. The mouthfeel is silky, creamy and elegant. Savoury and with excellent aromatic persistence, featuring appealing acidity and pleasant minerality.   |
| <b>Food pairings</b>        | Can be drunk before or during meals. Particularly suited to flavourful appetisers, structures first and second courses.  |
| <b>Serving temperature</b>  | 6°C - 8°C  |