



**CANTINA
DELLA
VOLTA**



**“IL MATTAGLIO”
BLANC DE NOIRS**

Top Wine – Guida Slow wine 2022

Appellation

IGT Emilia Pinot Nero V.S.Q. Brut

Grape variety

Pinot Noir (100%)

Harvesting time

Last week of August

Wine-making method

The Blanc de Noirs is obtained from the soft pressing of the best Pinot Noir grapes of our hilly vineyard of Riccò di Serramazzoni, harvested by hand, in boxes. The grapes are handled with care to avoid any damage during transport and arrival in the cellar. Only the freshly pressed must, with higher content of acidity and mineral notes, is fermented in stainless steel tanks at controlled temperature. In the spring, following grape picking, a secondary fermentation takes place inside the bottles by the traditional classical method of fermentation on the lees. Bottles are kept stored at a constant temperature for a maturation period of 46 months, thus enabling the wine to develop its best expression.

Then, disgorgement activity and subsequent dosage of the liqueur d' expédition are carried out.

Organoleptic profile

Golden yellow color.

The sense of smell denotes a generous and ample nose, great elegance characterized by red citrus fruits (orange peel), florality (violet), red fruits (blackberry, plum, currant, strawberry). It conquers you with power, but slowly, until you never let go. Endowed with beautiful freshness, creaminess, energy and elegance. Although it's at the beginning of a long evolution, it's already shows considerable breadth and length.

Alcohol content: 12,5% vol.

To be served at 8 °C.

Packages

750 ml bottles in single box or in case by 6

1500 ml magnums in single box or in case by 3

