



## *La Sirenetta Metodo Classico made from pinot nero grapes* *Refreshingly fruity, beautiful bubbles*



Denomination:	None
Vintage:	2020
Grape variety:	100 % Pinot nero
Average production:	1000 bottles
Average yield per ha:	3000 kgs
First vintage:	2018

### **Vineyard:**

Location :	Bionzo, Costigliole d'Asti
Special characteristics:	South west exposure,
Soil type:	Calcareous clay
Age of vines:	5 years
Training system:	Guyot
Average altitude:	250 meters above sea level
Vineyard size	0.3 ha
Farming:	Organic principles

### **Winemaking process:**

Time of harvest:	Mid August
Cellar:	Az. Agricola Qimisola, Bionzo
Primary Fermentation:	5 days in steel tank
Second fermentation:	18 months in the bottle
Bottling :	March 2021
Release:	November 2022

### **Wine description:**

Color:	Light salmon color
Bouquet:	Aromas of red fruit
Taste:	Medium bodied, medium dry
Evolution:	0-3 years
Bottle sizes:	75 cl
Alcohol content/pH level	12.4%/3.7
Total acidity/Sugar content:	5.6/15 grams per liter
Serving temperature:	5-10 Celsius
Recommended glass:	Large Rose or Bourgogne glass
Food Pairings:	Aperitivo on the terrace, but also accompanies fish as well as white meat mains and Asian dishes.