



Organolettiche	Features
Visual	Yellow
Olfactory	Aromas of white flowers, hints of ripe yellow fruit
Gustatory	Good structure, savoury and elegant
Service temperature	10° – 12°

OLYMPUS

Technical	Features
Wine	Black Pinot wine Classic method
Gradation	12,5%
Typology	Sparkling wine
Vineguard	PBlack pinot 100%
Vineyard average production	5000 ceppi/ha
Exposure	South/west
Raising typology	Guyot
Pruning	Manual
Agonomic management	All of the farmi gli operazioni are done Manually
Grape's harvest	Manual
Winemaking	Soft pressing
Refinement	In tubs Made of inox steel, controlled temperature
Minimum refinement in bottle	Re-fermentation in the bottle, degorging after 36 months



**PINOT NOIR
D.O.C.G.
CLASSICO
Method
OLYMPUS**



From installations on land calcareous loamy soils, you clusters that give origin to this 'nectar of the gods'. Excellent as an aperitif, it goes well with any course

TASTING NOTES:

Straw yellow colour, aroma of white flowers and hints of ripe yellow fruit, good structure, savoury and elegamnte