



# Cantine Francesco Montagna

## Blanc de Noir

*Sparkling Dry White Wine*

**Grape Varietal:**

100% Pinot Noir

Blanc de Noir.

**Production Area:**

Southwest Lombardy - Oltrepò Pavese - DOC

**Soil:**

Mixed composition: Calcareous Clay

**Vineyard:**

Vertical shoot position. Low yields.

**Alcohol Volume:**

12% by vol.

**Harvest:**

Grapes are harvested by hand between mid to late August once they have reached their optimum ripeness.

**Vinification:**

A gentle pressing with static clarification at 50° F followed by a controlled fermentation with selected yeasts. The second fermentation take place at a low temperature and consists of a long refinement process with yeast for a period of at least 6 months (Metodo Martinotti Lungo).

**Characteristics:**

A straw-yellow color with bright highlights offering a fine and persistent perlage. The bouquet begins with pleasant hints of toasted bread and finishes off with a gentle suggestion of exotic fruit and pleasant citrus at the very end. The taste is fresh and elegant with a long finish. This wine is best served between 46° - 50° F. Enjoy it as an aperitif or it can go particularly well with delicate appetizers, shellfish and seafood dishes.

