

M E T O D O C L A S S I C O

NICOLA GATTA

BLANC DE NOIRS

Nature

Grapes

100% Pinot Nero

Aging on the lees

70 moons

Harvest

Mainly 2012 with some additions of wines reserve of the vintages 2011, 2010 and 2009
stored in cement tanks

Winemaking

White with soft pressing of the grapes and spontaneous fermentation with indigenous yeasts

Exogenous sulfur dioxide

Ø mg/l

Natural sulfur dioxide

32 mg/l

Taste

Nature 0 g/l