

NOBLENOIR - EXTRA BRUT BIO

**FRANCIACORTA DOCG
100% PINOT NERO**

MATURATION SUR LIES: 36 MONTHS MINIMUM
POST DISGORGEMENT REFINEMENT: 6 MONTHS MINIMUM
ALCOHOLIC CONTENT: 12-12,5% VOL
SIZES: 750 mL

Rare pure Pinot Noir from grapes from the hill of the Santissima and from the Giuliano brolo. Unmistakable in its smoky/turquoise, currant and wild blackberry aromas. Lively, dry and vibrant; with a unique personality. Homage to the painter Angelo Inganni, who lived in and enriched La Santissima Castle in Gussago with his works.

TASTING NOTES



COLOUR: muted or intense color depending on the vintage, beautiful old rose color, persistent and lively mousse.



AROMA: clear notes of small red fruits, light peat and smoky, light balsamic.



TASTE: full, enveloping and savory, excellent persistence of flavor and character.

FOOD PAIRING: ideal companion to fine cured meats such as culatello, meat dishes such as tartare or freshly seared, rich and flavorful fish, red tuna tartare and shellfish.
Nice pairing with Spiedo di Gussago (DE.CO.)!

