

# METODO CHARMAT

**PINOT NERO  
BRUT - DOC  
ORGANIC WINE**



## **COLOR**

bright, very pale  
straw yellow

## **AROMA**

fresh, elegant, with  
soft fruity notes and  
spice fragrances

## **TASTE**

crisp, quite dry  
and savory, with a  
subtle but firm and  
persistent perlage

## **SERVING**

### **SUGGESTION**

appetizers, raw fish  
and vegetable dishes,  
desserts

## **ALCHOL CONTENT**

12,5% vol.

## **IDEAL SERVING**

### **TEMPERATURE**

6-8 °C

## **TOTAL SULFUR**

### **DIOXIDE**

35 mg/l (max limit  
for organic wine 150  
mg/l)



**SPUMANTI  
TORRE DEGLI ALBERI  
OLTREPÒ PAVESE  
ITALY**

**Azienda Agricola  
Camillo e Filippo dal Verme**

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**TORRE DEGLI ALBERI** sparkling wines, 100% Pinot Noir, are produced using entirely organic methods, which have been independently certified. The farm is situated in the small Northern Italian village of Torre degli Alberi, in the high hills of Oltrepò Pavese at some 500 m above sea level. The area has a temperate climate and high thermal excursions, especially in summer, favourable for the production of high quality sparkling wine.



## METODO CLASSICO

### PINOT NERO BRUT - DOCG ORGANIC WINE



#### COLOR

brilliant straw yellow

#### AROMA

elegant, intense, with notes of ripe fruit and hints of crusty bread

#### TASTE

fresh and fruity, savory and dry, with a fine and persistent perlage

#### SERVING SUGGESTION

appetizers, risotto, fish, desserts

#### ALCHOL CONTENT

12,5% vol.

#### IDEAL SERVING TEMPERATURE

6-8 °C

#### TOTAL SULFUR DIOXIDE

35 mg/l (max limit for organic wine 150 mg/l)



## METODO CLASSICO ROSÉ

### PINOT NERO BRUT - DOCG ORGANIC WINE



#### COLOR

coppery, bright

#### AROMA

fresh, refined, with fruity notes and scent of leavened bread

#### TASTE

savory, quite dry, with a subtle and elegant perlage very persistent

#### SERVING SUGGESTION

appetizers, first dishes, fish, desserts

#### ALCHOL CONTENT

12,5% vol.

#### IDEAL SERVING TEMPERATURE

6-8 °C

#### TOTAL SULFUR DIOXIDE

35 mg/l (max limit for organic wine 150 mg/l)



## METODO CLASSICO

### PINOT NERO PASDOSE - DOCG ORGANIC WINE



#### COLOR

lively, bright straw yellow

#### AROMA

elegant, aromatic with notes of ripe fruit and mineral suggestions

#### TASTE

harmonious and very dry, with an elegant and persistent perlage

#### SERVING SUGGESTION

appetizers, first dishes, shellfish, desserts

#### ALCHOL CONTENT

12,5% vol.

#### IDEAL SERVING TEMPERATURE

6-8 °C

#### TOTAL SULFUR DIOXIDE

35 mg/l (max limit for organic wine 150 mg/l)

