



# PAION

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Pinkish onion skin colour.

Hints of fresh red fruits such as strawberries, raspberries, berries such as blueberries, blackberries. Notes of yeast and toast.

The fine perlage lends a refined effervescence to the palate enriched by exquisite minerality that lingers elegantly after swallowing

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**Vineyards:** Val d'Oca vineyard

**Grape varieties:** 100% Grappello Ruberti

**Soil:** clayey with a delicate surface limestone vein

**Breeding:** Bilateral Guyot at 1 metre above the ground. 4000 vines per hectare. Reduced bud load

**Average age of vines:** 10 years

**Yield:** 70 hl/ha

**Harvest:** by hand with selection of the bunches in the vineyard.

**Vinification:** soft pressing of the grapes with fermentation temperature 19°C. Re-fermentation in the bottle

**Ageing:** in bottle prior to disgorgement for at least 18 months. Following disgorgement, rest in bottle for at least 6 months before marketing

**Pairing:** excellent with Japanese dishes, especially sushi and sashimi as well as shellfish such as grilled prawns, lobster or tuna carpaccio. Suitable with fresh cheeses such as brie, camembert, or goat's cheese. Try it with fresh, fruity desserts such as strawberries with cream.

Serving: serving temperature 8-12°C.

**Analytical data:**

Alcohol content 12.0 %.

Residual sugars <1.0 g/l

Total acidity 6.7 g/l

pH 3.2

TIZIANO BELLINI

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