

THE SOURCE
LUIGI SPERTINO
PIEDMONT



2019 PINOT NERO, METODO CLASSICO

PRODUCER OVERVIEW

VINEYARD DETAILS

Metodo Classico Brut is harvested from Pinot Noir vines planted in 1997 on an east-facing steep slope between 250–300m, on sandy limestone bedrock with deep calcareous sand topsoil.

CELLAR NOTES

Metodo Classico Brut is fermented with neutral Champagne yeasts and aged for six months in steel from a single harvest. It's then aged 24 months in the bottle on lees prior to disgorgement. No dosage is added.

