

# CODICE BORTOLOTTI



# 9-91

*" We took our time to produce this wine.  
You take yours to enjoy it "*

## BRUT

### PRODUCTION AREA

Grape variety: 80% Pinot Blanc - 20% Pinot Noir

Terrain: clayey - calcareous

Altitude: Pinot Blanc at 600 m.a.s.l. and Pinot Noir at 350 m.a.s.l.

Growing method and yield: Pergola Trentina Semplice. Average yield of 10 ton/ha

Period of harvest: last week of August 2006

Bottles produced: 5000

### CHEMICAL CHARACTERISTICS

Alcohol: 12,40 %  
Net dry extract: 27,70 g/l

Residual sugar: 8,60 g/l  
Acidity: 6,00 g/l

### CHARACTERISTICS

Giving expression to the character of Pinot Nero and Pinot Bianco educating two young wines to enjoy prestigious maturity. Rich in complexity in which prune and Sambucco blend in minerality with a delicate buttery note. The sensation has evolved, long and rigorous and expresses intense but essential flavours.

### SERVING TEMPERATURE

between 12° and 14°C