

TOP ZERO PÀS DOSÈ V.S.Q.

ITALIAN FINE SPARKLING WINE

Oltrepo' Pavese is a triangle of land beyond the Po river; dry climate in winter and gently breezy in summer. It is an almost unbroken carpet of vineyards: enough to be considered one of the Italian areas where the best Pinot Noir and Chardonnay grapes grow. L

ike in the past, as today Giorgi is the one of the best champenoise method sparkling wine producers. Since 1875, the first generation of Giorgi wine producers, they made sparkling wines following the traditional method, with long second fermentation aging. The Top Zero sparkling wine is the symbol of Giorgi's centuries of experience.

The grapes are selected from six different Pinot Nero Cru vineyards, old Cru vines which produce only a few grape bunches each. The wine is a cuvèe of Pinot Nero from three different vintages, 2008, 2009 and 2010. The second fermentation process began in 2011, taking place over six years and eight months.

The result is a fine sparkling wine, really soft in the mouth and characterized by a complex aroma. Top Zero won the 3 Bicchieri Gambero Rosso award as best Italian sparkling wine in 2018.



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Vineyard: Giorgi Estates

Production Area: Canneto Pavese – Lombardy Region - Italy

Grapes: Pinot Nero

Yield: 60 Q/Ha (5,000 bottles/year)

Vinification:

- The grapes are harvested by hand in small crates during the last week of August
- After destemming & soft pressing, the must is immediately separated from the skins
- A part of the must is slowly fermented in stainless steel tanks at 18°C, the rest of the must ferments in French oak barrique
- After the initial fermentation, the enologist makes the cuvèe and during the following winter, bottles the wine with the “liqueur de tirage”
- The second fermentation occurs in the bottle for 80 months, with continuous manual “remouage”
- During the manual disgorgement the bottle is refilled with the same cuvèe

Sugar: 2.5 g/L

Dry Extract: 20.5 g/L

Alcohol: 13.2% Vol

Aging: 5 years

Colour: Pale yellow with nuances of gold. Fine and persistent perlage

Bouquet: Elegant and complex, marked by white flowers and vanilla. A fine and intense fragrance that delights the nose.

Flavour: The taste is characterized by fresh fruits and white flowers, and the fine perlage softly greets the palate. It is a lingering and full body wine. It is perfectly balanced and harmonic, with fragrant and elegant notes. The dryness and the sapidity are balanced by a creamy sensation in the mouth.

Serving Suggestion: Excellent as aperitif, best paired with fish.

