



PAS DOSÉ

Code PADOS

Pas Dosé is made with only Cortese grapes which are vinified and go through the sparkling process, without any additions of liquor d'expédition. Made following the classic traditional production method including a slow fermentation and over 36 months in the bottle, it features a refined harmony of aromas and fresh, decisive flavour with delicate hints of yeast and bread crust, which fade into honey and spices in a continuous and elegant evolution.

CLASSIFICATION: Quality Sparkling Wine - Pas Dosé.

GRAPE VARIETIES: 100% Cortese.

PRODUCTION AREA: hills - in the Gavi D.O.C.G. production area.

SPARKLING TECHNIQUE: classic fermentation in bottles, aged on lees for at least 36 months.

RECOMMENDED CONSUMPTION PERIOD: best enjoyed within three years of production (dégorgement).

SERVING TEMPERATURE: 8 °C.

APPEARANCE: thick, soft, abundant foam; continuous and persistent perlage.

COLOUR: clear, bright and brilliant.

BOUQUET: intense and persistent, with a complex and sincere purity, light notes of roasted hazelnut, mineral and floral hints harmonised well.

TASTE: assertive and full, delicately acidulous, with pleasant hints of almond and citrus fruit. Notes of yeast.

FOOD PAIRINGS: Its aromas and frank flavour make it a sparkling wine for connoisseurs and discerning palates. Suitable paired with any lunch, and fine, high-class food such as seafood crudités.

IMPORTANT NOTE: sparkling wine reaches its optimal serving temperature after about two hours in the refrigerator. It should not remain in the fridge any longer than two to three days, which could cause the cork to dry and the consequent alteration of the wine.

OPTIONS AVAILABLE

Code	Description
Pados06	Box with 6 750 ml bottles or 750 ml case
Mapados01Ast	Lithographed case with 1 1500 ml Magnum

