










Oltrenero Cruasé

DOCG

/Oltray Nare-o Crew-ah-zay/ - The name Oltrenero Cruasé is a combination of the area Oltrepò and the varietal Pinot Nero. Cruasé was invented by the Consortium to describe rose coming from Oltrepò Pavese.

-  **VINTAGE**
NV
-  **APPELLATION**
Oltrepò Pavese DOCG
-  **AREA**
Oltrepò Pavese, Lombardy
-  **GRAPES**
Pinot Nero
-  **ALCOHOL LEVEL**
12%
-  **SERVING TEMPERATURE**
41°-45°F
-  **BOTTLE SIZE**
750 ml

VINIFICATION
The grapes are handpicked and macerate for six to eight hours, achieving a slight extraction of color from the skins. Fermentation takes place for 12 days at 64°F and the wine sits on its lees until the following July. Upon completion, liqueur de tirage is added for the conversion to sparkling wine, which continues for 24 months until dégorgement and the addition of liqueur d'expédition to obtain residual sugars of 5 g/l.

COLOR
Bright rose with raspberry reflections and a very fine and persistent sparkle.

BOUQUET
Hints of mandarin orange and small red fruits like raspberries, cranberries and wild strawberries.

PALATE
Decisive and fresh with excellent sapidity and crisp persistent finish.

FOOD PAIRINGS
Perfect as an aperitivo, smoked salmon, aged Parmesan cheese, crab cakes, or seafood risotto.

