



CASTELLO DI CIGOGNOLA

# CUVÉE ‘MORE BRUT

Blanc de Noir S.A.  
Brut  
Blind dosage after disgorgement  
Aged between 18 and 24 months on the lees



## Pinot Noir

The limestone-clay soil of our hills provides a treasure of minerals and nutrients to our Pinot Noir and Pinot Meunier vineyards, granting the resulting wines bold flavours and a muscular structure. The first and prime selection drawn from the harvest is funneled in the Cuvée ‘More bottles, as Brut, Pas Dosé or both depending on each year’s qualities. Scent and flavour open in wideness and boldness, balanced with sweet accents reminiscent of red fruits.

Classification	DOCG Oltrepo’ Pavese Metodo Classico Pinot Nero
Wine Type	White sparkling Classic Method Brut
Grapes	100% Pinot Noir

Alcohol	12,00%
Serving Temperature	06-08°C
Longevity	5-10 years