

# Wai (Bianco)

## PRODUCER

Tenuta Belvedere (Gianluca Cabrini)

## APPELLATION

Provincia di Pavia IGT

## WINE REGION

Lombardia – Oltrepò Pavese

## ALTITUDE

290 mt above the seal level

## SOILS

Clay and chalk from marine origin

## VARIETALS

70% Pinot Nero, 30% Riesling italiceo

## YIELD PER HECTARE

7.800 kg /ha

## TRAINING SYSTEM

Guyot

## HARVEST

Las week of Aug. – 1st week of Sept.

## VINIFICATION

The hand harvested grapes are carried to the cellar in 18kg bins and then double sorted, destemmed and then pressed. The must clarifies itself with static gravity in stainless steel vats where ferments with only the help of the indigenous yeast at controlled temperature. The partially sweet wine is left to refine on its lees for about 6 months. At the beginning of the Spring the wine is bottled. The natural increase of the temperature favors the resumption of the fermentation inside the bottle and the yeast eats all the sugar in excess. It is recommended to suspend the natural sediment in the bottle before consume in order to fully enjoy this fun wine. Just turn upside the bottle a bit (not too much).

## BOTTLES PRODUCED

3.000

## WINE DESCRIPTION

Almost light peach at sight, this pet nat offers a good bubble intensity.

Appealing floral sensations and stone fruit lead to a soft touch of white pepper. Due the presence of its own lees, the wine displays as well patisserie notes and yeasty roundness.

The palate is dry (no residual sugar left) and gives way to a lingering finish marked by good supporting acidity.

## SERVICE TEMPERATURE

8°C

## FOOD PAIRING

Excellent option for all the antipasti, risottos slightly flavored, fried fish, scallops and tempura.

