

LABADIA



Cetamura



Appellation
V.S.Q.

Type
Brut

Zone of production
Oltrepò pavese

Vinification and Aging

Sparkling wine produced using the traditional method (méthode champenoise), characterized by a second fermentation in the bottle, which gives the wine its distinctive natural effervescence. Aged on the lees for at least 36 months. Dosage: 3 g/L. Clay-limestone soil.

Alcohol Content
12,5 % Vol.

History and territory

Oltrepò Pavese is one of Italy's leading regions for the production of high-quality sparkling wines, thanks to its long-established winemaking tradition and particularly favorable soil and climatic conditions. Production is primarily based on the Traditional Method (Metodo Classico), with extended lees ageing that imparts finesse, complexity, and aromatic depth. The rolling hills of the Oltrepò, characterized by significant day-to-night temperature variation, promote balanced grape ripening while preserving natural acidity. The result is sparkling wines of remarkable character, increasingly appreciated in both domestic and international markets.

Tasting Notes

Bright straw yellow with golden highlights. Fine, delicate and persistent perlage. The bouquet is complex and captivating, revealing notes of freshly baked pastry and bread crust, enriched by hints of yellow-fleshed fruit and vibrant citrus nuances. On the palate, it is rich, creamy and enveloping, lifted by excellent freshness that leads to a clean, savoury and beautifully balanced finish.

Food Pairings

An excellent aperitif, it also shines throughout the meal, pairing elegantly with risottos, fish and seafood crudités, and delicate white meats..

Serving Temperature 6°C (43°F)

