

For twenty years we have had the opportunity to look at Oltrepò with interested eyes and to act discreetly. The desire to move, the curiosity to try was always repressed by a sense of disorder that undermined the foundations of our enthusiasm for this land.

In 2020, in the midst of the crisis, we decided to give shape to the idea of working with Oltrepò Pinot Noir and generate interest through a wine with a well-defined taste, the product of a great grape to be picked exclusively when ripe.

About four hectares of adult plants on the hills around Borgo Priolo that in 2021 we began to vinify in our own way.

We have chosen - for now - not to claim the denomination because important things must be touched slowly and with extreme grace.

We have given life to Open which is our first light step in a very specific direction.

OPEN

Name/Typology: Open SoloUVA Sparkling
Wine

Grape Varieties: Pinot Nero 100%

Vintage: s.a.

Production: 20.000 bottles

First Fermentation: stainless steel tank

Maturation on the lees: 20 months

Alcohol 12% abc

Sugar:(by grape juice) : 0 g/l

Vineyard location: Borgo Priolo (PV)

Hectars: 4

Aspect: south, south-west

Training system: guyot



In the glass it is pale golden yellow. On the nose it reveals a scent of lemon strawberries with a very light dusting of cinnamon.

On tasting, the wine reveals itself as dry, incisive, immediate and delicious.

A balanced acidity enhances its freshness. In the mouth, the fresh red fruit returns, enriched by a hint of black pepper and a persistent mineral tension.