SILBAIA





Oltrepò Pavese DOCG Metodo Classico
Extra Brut

Thurisia

Name: Thurisia
Appellation: Oltrepò Pavese DOCG Metodo Classico
Grape Variety: Pinot Noir
Winemaking: In stainless steel tanks at 15-16°C for 30 days.
Refinement: Second fermentation in bottle followed by 20 months of aging on the lees
Colour: Straw yellow with golden reflections
Perfumes: Elegant, complex, and intense, with pleasant citrus notes and a fragrance of bread crust and small pastries
Taste: Fresh, savory, and well-balanced in structure
Suitable with: Milanese risotto, grilled fish, and aged cheeses
ABV: 12,5%
Serving Temperature: 8-10°

Silbaia was born in Oltrepò Pavese, a region historically devoted to Pinot Noir.
The project interprets this appellation through a contemporary lens, choosing the Traditional Method as its language of choice. Here, Pinot Noir expresses balance, freshness, and structure, giving rise to sparkling wines capable of evolving over time and conveying the deep identity of the territory.

Azienda del gruppo
Degli Azzoni Wines S.r.l.

DAW
DEGLI AZZONI WINES