



Pinot Nero

Protected Geographical Indication

ORIGIN:

Provincia di Pavia

GRAPEVINE:

Monovarietal Pinot Noir fermented on the skins

SOIL:

Clayey, with calcareous marl and gypsum located around the 45° parallel north.

GRAPEVINE CULTIVATION:

Spurred cordon and Guyot-trained

HARVESTING:

By hand in crates

VINIFICATION:

Grape pressing and destemming with pre-fermentation maceration and macro oxygenation to obtain its unique color. Fermentation at controlled temperature with cultured yeasts.

REFINING:

In stainless steel vats. During ageing the wine undergoes several analytical controls to assure its integrity.

BOTTLING:

Cold sterile

ALCOHOL CONTENT:

12% vol.

COLOUR:

Light ruby red with slight garnet red tinges

NOSE:

Very pronounced with hints of mixed berries, blackberry, raspberry, black currant, pansy evocations

PALATE:

Dry, fresh flavor, sapid, with a good acidulous hint, spicy notes, cloves

SUGGESTED PAIRINGS:

First courses such as tortelli, braised and grilled meat second courses, feathered and furred game, medium aged cheese with jams to exalt the hints of mixed berries

INTERNATIONAL PAIRINGS:

Escargot à la Bourguignonne - France
Fajitas - Mexico

SERVING TEMPERATURE:

16° -18° C

CURIOS:

The Pinot Noir vine owes its name to the characteristic 'pine cone' shape of its bunches of grape. Already in 1500 it was present in the hills around Piacenza and Pavia even though the vine we know today is likely to come from the French one. Grown in marly-calcareous soils like those of Lombardy and Piedmont is has all the characteristics of an engaging vine to treat; in fact, even in the aftercare an excellent knowledge of its characteristics is needed to exalt its aromas