



GRAPES: 100% Pinot Nero

PRODUCTION ZONE: Oltrepò Pavese, Lombardia

APPELLATION: Oltrepò Pavese Metodo Classico DOCG

(denominazione origine controllata e garantita)

SOIL: Calcarous-clayey

AGE OF VINES: 20 years old

TRAINING SYSTEM: Guyot

VINES PER HECTARE: 4,000

HARVEST TIME: from middle of August

VINIFICATION METHOD: bottle fermentation process maturing
for at least 24 months

ALCOHOL CONT. BY VOL.: 12%

PACKAGING: 6 bottles per carton

SERVING TEMPERATURE: 6-8° C (43-46° F)

CLOSURE: Cork

TOTAL PRODUCTION: over 16.000 cs.

TASTING NOTES

COLOR: rose to light ruby, the perlage is fine-grained,
uniform and persistent

BOUQUET: well pronounced and concentrated flavor,
reminiscent of berry fruits, bread and mature fruits

PALATE: dry and elegant on palate, well balanced with fine
notes of red current and berry fruits