



**GRAPES:** 100% Pinot Nero

**PRODUCTION ZONE:** Oltrepò Pavese, Lombardia

**APPELLATION:** Oltrepò Pavese DOC (*denominazione origine controllata*)

**SOIL:** Calcareous-clayey

**AGE OF VINES:** 15 years old

**TRAINING SYSTEM:** Guyot

**VINES PER HECTARE:** 4,000

**HARVEST TIME:** from the end of August

**VINIFICATION METHOD:** maceration with the skins in steel vats

**AGEING:** partially maturing in small oak casks

**ALCOHOL CONT. BY VOL.:** 13%

**PACKAGING:** 12 bottles per carton

**SERVING TEMPERATURE:** 16-17° C (61-63° F)

**CLOSURE:** Cork

**TOTAL PRODUCTION:** over 80,000 cs.

### **TASTING NOTES**

**COLOR:** ruby to garnet

**BOUQUET:** concentrated aroma and flavour reminiscent of sherry and black currant with a discreet vanilla aftertaste

**PALATE:** full-bodied with a firm backbone of tannin

**FOOD PAIRING:** our Pinot Noir is the perfect complement to grilled or roasted red meats, poultry, risottos. Also a good match with flavorful fish entrees, such as salmon, tuna and swordfish