



## PINOT NERO DELL'OLTREPO PAVESE DOC CENTODIECI

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### GRAPES

100% Pinot Noir

### PRODUCTION AREA

Coppa Valley, Schizzola Valley

### GROWING SYSTEM

Guyot

### YIELD

5.000 Vines/Ha

### VINEYARDS

The vineyard selected for the production of Pinot Noir Centodieci has an area of 0.8 hectares and is located within the municipality of Mornico Losana, in the locality of Cascina Coraggioso, at an altitude of approximately 250 meters above sea level, with a north-western and south-eastern exposure. The high limestone content typical of the Apennine marls ensures optimal ripening of the grapes.

### WINEMAKING

The harvest time is determined through careful analysis of the sugars, acids of the grapes, and the phenolic ripeness of the grape seeds. The grapes are harvested manually in small stackable boxes, ensuring high quality determined by the selection directly in the vineyard.

The destemmed grapes are then placed to ferment in stainless steel tanks at controlled temperatures. To ensure optimal extraction of colour and tannins from the skins and seeds, daily pump-overs are performed.

A portion of the mass is fermented directly in barrels where punch-downs are manually carried out twice a day throughout the fermentation process.

### AGEING

12 months in old French oak barrels with periodic bâtonnage.

3-4 months in the bottle.

### TASTING NOTES

Intense long-lasting aroma of red and black berries well harmonized with some delicate. An intense and nicely fresh full-body wine with a round taste due to the silky and melted tannins. Well balanced with a long finish.

### SERVING TEMPERATURE

14°-16°C

### ANALYTICAL CHARACTERISTICS

Alc. Vol. 13,00%; Total acidity 7,00gr/lit; Residual sugar 2,00gr/lit