



PINOT NERO DELL' OLTREPÒ PAVESE DOC

GRAPES

100% Pinot Noir

PRODUCTION AREA

Borgo Priolo (Valle Coppa)

GROWING SYSTEM

Guyot

YIELD

5.000 Vines/Ha

VINEYARDS

The vineyard selected for the production of Pinot Noir covers an area of 1.2 hectares and has an altitude of approximately 240 meters above sea level, with exposure to both East and West.

WINEMAKING

The harvest timing is meticulously determined through a thorough analysis of grape ripening levels. The grapes are hand-harvested and transported to the winery using shallow stackable boxes, ensuring high quality through the initial grape selection process.

The destemmed grapes are placed in steel tanks for a brief cold maceration followed by fermentation at controlled temperature. Daily pump-overs are performed to ensure optimal extraction of color and tannins from the skins and grape seeds.

AGEING

6 months in stainless steel tanks.

6 months in the bottle.

TASTING NOTES

Intense ruby red color with violet reflections.

Intense long-lasting aroma of black and red berries well harmonized with delicate spicy notes.

Full body, silky and round taste with a long finish.

SERVING TEMPERATURE

14°-16°C

ANALYTICAL CHARACTERISTICS

Alc. Vol. 13,00%; Total acidity 4,50gr/lit; Residual sugar 4,00gr/lit

