



PINOT NERO **Pinot Nero Provincia di Pavia IGT**

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| GRAPE VARIETIES | Pinot Nero |
| PRODUCTION AREA | Oltrepò Pavese |
| SOIL TYPE | Mixed calcareous clayey |
| TRAINING SYSTEM | Guyot |
| YIELD PER HECTARE | 90 q.li |
| PLANTING DENSITY | 4500 vines/hectare |
| HARVEST | Harvested by hand in box (end of august) |
| TECHNICAL CHARACTERISTIC | Sugar 19 % Total acidity 7-9 g/l - ph 3,2 |
| WINEMAKING | The grapes are cold-soaked for ten days to enhance the richness and character of the varietal, followed by several days of skin contact at 25° C with daily punchings down |
| AGEING | The wine is put into steel tanks to age for a period of 6 months where it undergoes malolactic fermentations. and then put in bottles for 3 months |
| BOTTLING ANALYTIC DATA | Alcohol 13 % vol Acidità tot. 6,5 g/l - ph 3,3 |
| BEST SERVED AT | 16-18 °C. |
| TASTING | Deep ruby red color with bright reflections. On the nose it is felt hints of rose and berries, typical of the variety, creame spices and chopped plums. On the palate well evolved tannins give enveloped roundness |