



VIGNA DEL MORO

Pinot Nero Provincia di Pavia IGT
Vinificato in bianco

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 (mid-late august)
TECHNICAL CHARACTERISTIC	Sugar 18-19% Total acidity 8-10 g/l - ph 3,2
WINEMAKING	Gentle pressure and static clarification at 10° C, followed by fermentation at controlled temperature.
AGEING	The second fermentation take place in autoclave at controlled temperature (18-20° C). After bottling bottle stop 2 months before the listing
BOTTLING ANALYTIC DATA	Alcohol 12% vol. Total acidity 6,5-7 g/l - ph 3,2 Pressure 2 bar
BEST SERVED AT	4-6 °C.
TASTING	Pale yellow color, white foam, soft and rich. Scent of white flowers and hints of green apple and grapefruit.