

THEREMIN 2016
PINOT NERO DELL'OLTREPÒ PAVESE DOC
Pinot Noir



Grape variety	Pinot Noir (100%)
Vineyards location	Montù Beccaria (eastern Oltrepò Pavese)
Soil type	Mixed type: calcareous clay soil.
Training system	Guyot
Yield per hectare	7 tons per hectare
Vines per hectare	4.500
Type and date of harvest	Manual harvest in baskets in the third decade of August.
Analytical data of the grapes at the moment of harvest	Sugar: 20% Total acidity: 9 g/l pH: 3,2
Vinification	10 or 12-day maceration with the skins at controlled temperatures: 5-6 days at 8-10 °C and the remaining days at 22-25 °C. The wine ages then for 12 months in barrique and for a minimum of additional 6 months in the bottle.
Analytical data of the wine at the moment of bottling	Alcohol: 13,5% vol Total acidity: 6 g/l pH: 3,4
Service temperature	14-16 °C
Tasting notes	Clear intense ruby red colour with bright reflections. On the nose it offers notes of rose, wild berries and spices. Full, round palate with elegant, smooth tannins.
Suggested pairings	Red meat, ripe cheese.