



## LUCRETIAE 2018

### PROVINCIA DI PAVIA IGT - PINOT NERO Pinot Noir vinified as a rosé wine (semi-sparkling)



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| <b>Grape variety</b>                            | Pinot Noir (100%).   |
| <b>Vineyards location</b>                       | Castana (eastern Oltrepò Pavese).  |
| <b>Soil type</b>                                | Mixed type (calcareous clay soil).   |
| <b>Training system</b>                          | Guyot.   |
| <b>Yield per hectare</b>                        | 9 tons   |
| <b>Vines per hectare</b>                        | 4.500  |
| <b>Harvest</b>                                  | Manual harvest in the third decade of August.  |
| <b>Analytical data of the grapes at harvest</b> | Sugar: 18%<br>Total acidity: 8 g/l<br>pH: 3,1  |
| <b>Vinification</b>                             | Soft pressing of the grapes.<br>Temperature-controlled fermentation (18 °C).<br>Static clarification. Temperature-controlled second fermentation (18-20 °C). Ageing in bottle for a minimum of 2 months.                       |
| <b>Analytical data of the wine at bottling</b>  | Alcohol: 12% vol<br>Total acidity: 6,5 g/l<br>pH: 3,3<br>Pressure: 2 bar   |
| <b>Service temperature</b>                      | 4-6 °C   |
| <b>Tasting notes</b>                            | Pale rosé colour; soft and rich white foam. Fine bubbles. Rich and inviting nose with notes of rose, pink grapefruit and cherry, and a hint of pepper. On palate it offers flavours of black cherry, strawberry and raspberry. |
| <b>Suggested pairings</b>                       | Excellent as a pre-meal drink, it pairs well with seafood salads, grilled fish and <i>omelettes</i> .  |