



SAX 2018

PROVINCIA DI PAVIA IGT - PINOT NERO Unoaked Pinot Noir



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| 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 | 8 tons |
| Vines per hectare | 4.500 |
| Harvest | Manual harvest in crates in the last decade of August. |
| Analytical data of the grapes at harvest | Sugar: 20,5% Total acidity: 7 g/l pH: 3,4 |
| Vinification | Maceration with the skins for 10-12 days. Temperature-controlled fermentation. 6-month ageing in stainless steel vats. Further ageing in bottle for a minimum of 3 months. |
| Analytical data of the wine at bottling | Alcohol: 13,5% vol Total acidity: 6 g/l pH: 3,5 |
| Service temperature | 14-16 °C |
| Tasting notes | Ruby red colour with bright highlights. Nose and palate offer classic notes of wild berries and spices, plus a nice hint of chocolate. |
| Suggested pairings | It pairs well with delicate <i>pasta</i> or <i>risotto</i> , red meat and medium-ripe cheese. |