



THE REMIN 2016

PROVINCIA DI PAVIA IGT - PINOT NERO

Oak-aged 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
Vines per hectare	4.500
Harvest	Manual harvest in crates in the third decade of August.
Analytical data of the grapes at harvest	Sugar: 20,5% Total acidity: 7 g/l pH: 3,3
Vinification	Temperature-controlled maceration with the skins for 10-12 days: 5-6 days at 8-10 °C and the remaining days at 22-25 °C. 12-month ageing in <i>barrique</i> . Further ageing in bottle for 6 months.
Analytical data of the wine at 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	It pairs well with red meat and ripe cheese.