

## **PINOT NERO “PIOTA” OLTREPO PAVESE D.O.C.**

### **TYPE**

Still red wine

### **VINES**

Pinot Nero 100%

### **WINEMAKING**

The late harvest takes place on a careful selection of grapes. After the press-destemming, the must is left to ferment with the skins at a controlled temperature for 15-20 days, during which more replacements are performed. At the end of alcohol fermentation the racking is carried out.

### **ORGANOLEPTIC CHARACTERISTICS**

Red coloured tending to garnet, it has an elegant bouquet with hints of wild berries and liquorice. To the palate it is well structured, warm and enveloping. Almost velvety, leaves a pleasant evolved tannin taste.

### **ALCOHOL CONTENT**

13% vol

### **COMBINATIONS**

It combines well with game, meats in general and matured cheeses. For meditation when paired with dark chocolate.

### **SERVING TEMPERATURE**

18°/20° C

### **STORAGE**

In a cool and dry place for 24-26 months.

### **FORMATS**

0,75 l

This wine is produced only in the best years.