

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.