



PINOT NERO

Kairos

AVAILABLE FORMATS

750 ml (bottle)

ALCOHOLIC CONTENT

12% – 13% by vol. (depending on the vintage)

GRAPE VARIETY

100% Pinot Noir

GEOGRAPHIC LOCATION

First and second hill slopes in the Oltrepò Pavese region, located in the San Damiano al Colle district

VINEYARD CHARACTERISTICS

Soil derived from a disintegration of arenaria and calcareous rocks, with a clay component, situated at 235 – 340 metres above sea level. Traditional Gujot system

VINEYARD AGE

10/25 years

VINIFICATION

Fermentation with maceration of the skins in steel vats at a temperature of 10° for 2 – 4 days before continuing the fermentation process at a controlled temperature of 18° – 25° for a period of 10 – 12 days. Following decanting and a maturation period of at least 3 months in steel tanks, the wine is then refrigerated in order to stabilize it for the bottling process

REFINEMENT

Refinement for 60 days in glass bottles

ORGANOLEPTIC CHARACTERISTICS

Characteristic red colour. Fresh and fruity aroma. The initial vinous impressions are followed by floral notes of violets, red fruits, cherry, raspberry, plum and forest fruits. Velvety and light to the taste with an intriguing, elegant and complex structure. Excellent lingering aroma

GASTRONOMIC ACCOMPANIMENT

Red or white meats, light and mild first courses, well-suited to fish dishes and a good choice as an aperitif

SERVE AT 10°/17°