



O.P. PINOT NERO D.O.C.

Pinot Nero Serie Numerata

AVAILABLE FORMATS

375 ml (bottle)

750 ml (bottle)

ALCOHOLIC CONTENT

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

GRAPE VARIETY

100% Pinot Nero

GEOGRAPHIC LOCATION

First and second hill slope Oltrepo` Pavese (across Po river from Pavia) in the San Damiano al Colle, Montu` Beccaria, Montecalvo Versiggia districts

VINEYARD CHARACTERISTICS

Soil derived from disintegration of arenaria and calcareous rocks with a high clay component, located at 300-350 meters (984-1148 feet) a. s. l. Traditional Gujot and spurred cordon cultivation methods

VINEYARD AGE

5/35 years

VINIFICATION

Soft squeeze of grapes, with immediate separation from skins. The must, which is of a natural pale pink colour, undergoes discoloration by a process of hyper-oxygenation. The resulting must is placed in steel reservoirs at a controlled temperature of 14-20 degrees Celsius (57-68 Fahrenheit) for about 15-20 days, where the alcoholic fermentation takes place. Subsequently, the wine undergoes several changes of container, reaching a maturation process in steel tanks for about two months. After this, the wine is placed in autoclaves where it undergoes re-fermentation (spumantizzazione) according to the Martinotti or Charmat methods. After the re-fermentation (about 3-4 months) the wine is bottled

REFINEMENT

Refinement for about 30-40 days in glass bottles

ORGANOLEPTIC CHARACTERISTICS

Characteristic straw-yellow colour with greenish tones. Aroma is intense, complex, with floral notes and very fruity with apple, pear and banana aromas. Taste is soft (characteristic of extra dry), elegant and well structured. Body is well evident and aroma is lingering

GASTRONOMIC ACCOMPANIMENT

Excellent with a starter (antipasto), delicious throughout the entire meal, particularly with fish. Good with white meats and cheeses. Perfect with pizza

SERVE AT 8°