

Pinot Nero Oltrepò Pavese



D.O.P.



Wine Description	Still Red Wine
Grapes	Pinot Nero
Production Area	Torrazza Coste and Montebello della Battaglia
Winemaking	Destemmed grapes are softly pressed and macerated in contact with the skins for 7/10 days. The must is racked off and stored in thermo-regulated stainless-steel tanks in order to complete the fermentation. When the fermentation is complete, the wine is stored at low temperature in order to preserve its aromas and bottled after six months.
Appearance	Still Ruby Red colour wine with delicate orange-like glints.
Tasting Notes	Intense long-lasting aroma of fruit and herbs well harmonized with some delicate spicy notes. A full body wine with a round taste due to the soft tannins
Serving Temperature	14°-16° C
Size	75 cl
Alcohol	12,5 % Vol.
Pairings	Ideal with cured meat, pasta dishes, roasted lamb and grilled beef.