

PINOT NERO PROVINCIA DI PAVIA I.G.T.

Wine type: Red wine
Grapes: Pinot Nero

Appellation: Provincia di Pavia IGT

Production area: Lombardy, Italy

Cellaring: 3 - 4 years

Bottle size: 750 ml

Serving temp.: $18 - 20^{\circ} \text{ C}$

Alcohol content: 13,5% Vol.

Colour: Intense red colour. The bouquet is slighty spicy and fruity with notes of berries, such as Fragrance: blueberries blackberries, mulberries. On the palate it is intense and the Taste: finish is rounded and fruity with well integrated tannins. It perfectly matches with roasted and grilled meats; also with grilled Pairing: meats game and hard cheeses.

VINIFICATION:

Once fully ripe, grapes are withered for a few days before being crushed. The harvested and destemmed grapes are vinified with 7/8 days of maceration in order to extract colour and structure. The alcoholic and malolactic fermentation are made in stainless steel tanks at a controlled temperature 25/27° C.



