



PINOT NERO

OLTREPÒ PAVESE D.O.C.

This wine comes from a selection of the best Pinot Noir clones cultivated in Otrepò. These are ideal to produce a red wine of excellent quality which improves its organoleptic characteristics with aging. The sugar content varies between 18 – 20% depending on the year.

GRAPE: Pinot Noir

ALCOHOLIC DEGREE: 12% vol.

COLOUR: intense rubin red with reddish purple

shades.

AROMA/BOUQUET: intense rubin red with reddish

purple shades.

TASTE: velvety and dry taste.

FOOD COMBINATION: ideal with risotto, white meats,

red meats and game.

RECOMMENDED TEMPERATURE: 16° – 18° C.

The grape is left to ripen until its right stage in the vineyard. It is then processed carefully to obtain a wine of an exceptional elegance.