

La Piotta

OLTREPÒ

RISERVA “LUIGI PADROGGI”

1925

PINOT NERO DELL'OLTREPÒ PAVESE DOC



TYPE:

Still red wine

VINES:

Pinot Nero

SOIL:

Limestone/Marl

VINIFICATION:

Following careful selection of the grapes, destemming and crushing, the must is fermented on the skins at a controlled temperature for 10-12 days, with repeated pumping over. Once the fermentation is completed, the wine is racked. It is then aged for 12 months in barrique and for a further 12 months in the bottle.

ORGANOLEPTIC CHARACTERISTICS:

Ruby red tending to garnet. The bouquet has notes of blackcurrant, myrtle, liquorice and woodland fruits. On the palate it has an elegant tannic structure with fresh and enveloping notes of plum jam and sweet spices.

ALCOHOL CONTENT:

13,5 %vol

PAIRINGS:

It goes well with roast meats, grilled red meats and mature cheeses.

SERVING TEMPERATURE:

16-18°C

STORAGE:

In a cool dry place for 30-36 months

FORMATS:

0,75 l

Contains sulphites