

La Piovotta

OLTREPÒ

LINEA PIOTA

Pinot Nero

PINOT NERO DELL'OLTREPÒ PAVESE DOC



TYPE:

Rosso fermo

VINES:

Pinot Nero

SOIL:

Limestone marl

VINIFICATION:

After careful manual harvesting of the grapes and crushing and destemming, the must is fermented with the skins at a controlled temperature for 10-12 days, during which several pumpings are carried out. At the end of the alcoholic fermentation, the wine is racked.

ORGANOLEPTIC CHARACTERISTICS:

Red tending to garnet, it has an elegant bouquet with hints of wild berries and liquorice. On the palate it is wellstructured, warm and enveloping. Almost velvety, leaves a pleasant, full-bodied tannin taste.

ALCOHOL CONTENT:

13,5 %vol.

PAIRINGS:

It combines well with game, meats in general and matured cheeses..

SERVING TEMPERATURE:

16-18°C.

STORAGE:

In a cool and dry place for 20-24 months.

FORMATS:

0,75 l.

Contains sulphites