C'era una volta...

Pinot Noir DOC

Still Red Wine

The Pinot Noir grape variety owes its name to the distinctive "pinecone" shape of its grape cluster. It has been present in the hills of Piacenza and Pavia since the 1500s, though the variety we know today likely originates from the French strain. Grown in marl and calcareous soils, such as those in Lombardy and Piedmont, this grape reveals its challenging nature. In the cellar, a deep understanding of its unique characteristics is required to fully enhance its aromas.

CAMPAIGN FINANCED ACCORDING TO REG. EU No. 1308/2013

Pinot Noir / DOC Oltrepò Pavese:

ORIGIN: Oltrepò Pavese

VINE VARIETY: 100% Pinot Noir, vinified as a red wine

SOIL: Clayey, with calcareous marl and gyspum located around the 45° parallel north

GRAPE CULTIVATION: Spur-pruned cordon and Guyot

HARVEST: Handpicked in small crates

VINIFICATION: Crushing and destemming of the grapes with pre-fermentation maceration and macro-oxygenation to achieve its distinctive color. Fermentation at controlled temperature with selected yeasts.

AGING: In stainless steel tanks. During aging, the wine undergoes numerous analytical checks to ensure its integrity.

BOTTLING: Cold sterile

ALCOHOL CONTENT: 13% vol.

COLOUR: Bright deep ruby red with a compact and persistent violet foam.

NOSE: Intense and persistent, with hints of wild violet, cherry, berries, floral notes of acacia and white flowers, and spices like black pepper.

TASTE: Full, enveloping, soft, and persistent, with a rounded aftertaste and pleasantly structured tannins, fresh and savory.

INTERNATIONAL PAIRINGS: Escargot a la Bourguignonne – France, Fajitas – Mexico

SERVING TEMPERATURE: 16-18° C