

Le Cascine®

Pinot Nero Rosè IGT

Rosè Wine

An excellent aperitif wine, perfectly paired with finger food. It also complements pizza, roast turkey, and hearty salads well.



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



Pinot Nero Rosè / IGT Provincia di Pavia

ORIGIN: Province of Pavia

VINE VARIETY: Pinot Nero, rosé vinified

SOIL: Medium-textured with calcareous marl and gypsum located around the 45° parallel north.

GRAPE CULTIVATION: Guyot

HARVEST: Handpicked

VINIFICATION: Grapes are destemmed and softly pressed with partial skin maceration, followed by fermentation at controlled temperatures using selected yeasts.

AGING: In stainless steel vats with subsequent natural refermentation in autoclave at 16°C using selected yeasts. The wine undergoes numerous analytical checks during processing to ensure its integrity.

BOTTLING: Cold sterile

ALCOHOL CONTENT: 12%vol

COLOR: Soft pink with lilac reflections

NOSE: Aromas of strawberries and wild roses.

TASTE: Savory, pleasantly tangy, with a dry finish and a delightful effervescence.

INTERNATIONAL PAIRINGS: Paella - Spain, Steamed ravioli - China

SERVING TEMPERATURE: 10 – 12°C

CURIOSITY: The name means "small pine cone," reflecting the vine's characteristic of producing small grape clusters.