Pinot Noir Provincia di Pavia IGP

Still Red Wine

An ideal wine for pasta dishes, braised meats, grilled meats and medium-aged cheeses.



Province of Pavia – Typical Geographical Indication

ORIGIN: Province of Pavia

VINE VARIETY: Pinot Nero

SOIL: Clayey and silty with limestone marl, located around the 45° parallel north.

GRAPEVINE CULTIVATION: Guyot

HARVEST: Handpicked

VINIFICATION: Crushing and de-stemming with skin maceration, followed by temperature-controlled fermentation with selected yeasts.

AGING: Aged in stainless steel tanks, followed by natural re-fermentation in autoclave at 18°C. Throughout the process, the wine undergoes rigorous analytical checks to ensure its integrity.

BOTTLING: Cold sterile

ALCOHOL CONTENT: 12% vol.

COLOR: Ruby red with garnet highlights.

NOSE: Intense and persistent, with fruity aromas reminiscent of blueberries and strawberries.

TASTE: Fresh, savory, and well-balanced, with pleasant spicy notes.

INTERNATIONAL PAIRINGS: Escargot – France, Fajitas – Mexico

SERVING TEMPERATURE: 16° - 18°C