



# Pinot Nero Rosé IGT

## Rosé 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 Rosé / 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.