



## TECHNICAL NOTES

DESIGNATION OF ORIGIN: Pinot Nero dell'Oltrepò Pavese DOC.

GRAPE: Pinot Noir.

TRAINING SYSTEM: Guyot.

EXPOSURE OF THE VINEYARDS: south.

The grapes, harvested by hand in the vineyards surrounding the winery, are destemmed and crushed. The must ferments in contact with the skins at a controlled temperature for a period of time different from year to year. We use selected yeasts to start the alcoholic fermentation. The skins are then removed. Noble tannins are added to enhance the body and the elegance of the wine. Once the fermentation is completed, the wine is cooled down to a low temperature and clarified. It ages for a minimum of 12 months in insulated stainless-steel vats. The wine is then filtered, stabilised and bottled. It further ages in the bottle for a minimum of 12 months before release.

## TASTING NOTES

SIGHT: brilliant ruby red colour with amaranth highlights.

NOSE: elegant, intense, fragrant nose with notes of Marasca cherry and blackcurrant.

PALATE: well-balanced with a medium body and a long finish.

SUGGESTED PAIRINGS: it pairs well with meat and game dishes, and aged cheese.

SERVICE TEMPERATURE: 16-18 °C.

ALCOHOL: 13,5% vol

(the alcohol content may vary slightly from one bottling to another).

CONTAINS SULPHITES.

CURRENT VINTAGE ON SALE: 2021.

PRODUCT OF ITALY.

## ACCOLADES AND AWARDS

*Doctor Wine 2025: 94/100*

*Vinipius 2024 and 2025: Four Camunian Roses*

*Gambero Rosso 2021: Two Red Glasses  
(entered the finals for the Three Glasses)*

*Berebene 2025: Value for Money award*

*Slow Wine 2021: Top Wine - Everyday Wine*

*Vitae 2024: Three Vines and a Half*

