

PINOT NERO PIEMONTE ROSSO DOC

Code PINOT

Pinot Noir is one of the oldest known grape varieties; it has always been difficult to cultivate and even more difficult to tame as a wine. Experimentation carried out in some of our land with the University of Bordeaux on specific clones suitable for the production of this excellent red wine gave rise to our Pinot Noir, which adapts well to the calcareous clay soils of our hills and benefits from the sea breeze that reaches them.

Full of aromas of delicate red fruits such as cherry and berries, it develops a complex and harmonious bouquet thanks to a light passage in French oak. Likewise, the palate is enriched with great persistence, and the silky taste sensation is enhanced by growing spiced notes in the nasal after-taste.

CLASSIFICATION: Piedmont D.O.C. Pinot Noir.

GRAPE VARIETY: 100% Pinot noir. **YIELD IN VINEYARD**: about 70 q/Ha.

PRODUCTION AREA: vineyards located in the area of the

Municipality of Gavi.

VINIFICATION TECHNIQUE: traditional "in red" with refinement

in French oak tonneaux.

RECOMMENDED CONSUMPTION PERIOD: no time restrictions. Suitable for long ageing if stored well in a suitable, dark location protected from temperature fluctuations.

SERVING TEMPERATURE: room temperature (18-20°C).

COLOUR: garnet red, intense and brilliant.

BOUQUET: fragrant, exuberant in youth, with nuances of rose, raspberry, cherry and jasmine. With ageing it tends towards a complex bouquet, eventually reaching spicy and balsamic tones. **TASTE**: intense body, rich, important and warm, with a velvety

tannic texture.

FOOD PAIRINGS: for the whole meal, excellent with pasta dishes, especially those seasoned with meat sauces; its characteristics are enhanced when enjoyed with cured meats and sausages, game, stews and braised meats, but also grilled tuna and salmon. It goes perfectly with polenta with sauces, agnolotti pasta, fondues, mushrooms and truffles.



Code Description

Pinot 06 Standard box with 6 750 ml bottles
Pinot 06 LGN Wooden box with 6 750 ml bottles

