

PINOT NERO

It's produced with grapes grown under the control and supervision by University of Bordeaux's academics and it's refined into our cellar during a period of two years, partially spent into French Oak tonneaux. All the delicate aromas grow in fullness and harmony, without oak hints: an important wine is born, velvety: it shows a wide range of scents, great flavors with a long persistence into a great growth of spices, wild berries and intriguing cherry notes.

CLASSIFICATION: Monferrato D.O.C. Rosso.

GRAPE VARIETY: 100% Pinot Nero.

PRODUCTION AREA: Alto Monferrato – Gavi area

VINIFICATION TECHNIQUE: traditional, "in rosso", with refinement into French oak tonneaux for at least twelve months; afterwards into stainless steel for at least twelve months. At the end six months of refinement into the bottle.

SUGGESTED PERIOD OF DRINKING: without problems of time: suitable for long aging, if well stored, in horizontal position, right place, dark and without temperature changes.

SERVING TEMPERATURE: room temperature 18-20 °C

COLOR: garnet red, intense and bright.

PERFUME: fragrant, exuberant during its youth, with rose and raspberry shades. During its maturity it tends to have a complex "bouquet", rich of spicy hints and developed fragrances.

FLAVOURS: Intense body, rich, important and warm, with a complex pleasantness, harmonious that fades into delicate memories of almond.

GASTRONOMIC COMBINATIONS: very suitable for the whole meal, excellent with all type of pasta, particularly with meat sauces. It enhances its characteristics especially with accompanied by "salami", roasted meats, stew, "brasati". It fits perfectly with "polenta condita", "agnolotti", "fonduta", mushrooms and truffles.

AVAILABLE PACKAGING

CODE:	DESCRIPTION:
PINOT 06	Carton box of 6 bottles 750 ml each.
PINOT 06 LGN	Wooden box of 6 bottles 750ml each.

