



ORGANIC PINOT NOIR

GRAPE: 100% ORGANIC PINOT NOIR

REGION: LOMBARDY, ITALY

DESIGNATION: I.G.P. PROVINCIA DI PAVIA

ALC.: 13 % BY VOL.

BOTTLE CONTENT: 12\750 ML

BOTTLE CODE: 813645003349

CASE CODE: 813645003356

Vinification

Classical red vinification. Fermentation occurs in contact between skins and must for around 6-10 days at controlled temperatures of 77 F in order to extract more colorant substances from the skins to extract the fine and elegant aromas typical of the grape variety. Once the alcoholic fermentation is over, we proceed with the malolactic fermentation.

Tasting notes

Nice medium body structure, well balanced with fine tannins and fruity finish. Aromas of red and black cherries and plums, raspberries, mulberries, blueberries, blackberries.

Food pairing

Ideal with white mushroom recipes like porcini mushroom pasta and mushroom risotto, hearty soups and vegetables. Asian food, legumes, fruit-based sauces.

LOMBARDY



+40k TREE PLANTED
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