

Pinot Nero dell'Oltrepò Pavese DOC



Vineyard name: Regina

Appellation: Oltrepò Pavese Doc

Grape variety: 100% Pinot Nero

First vintage: 1985

Vineyard: 3 Ha

Exposure: North-West

Elevation: 180-220 above s.l.

Gradient: 15% to 40%

Year of planting: 1998

Vine density: 5.500

Grape yield: 55 qt

Soil composition: Clayey-loamy topsoil intermixed with veins of, sand, chalky bedrock

Pruning system: Guyot

Harvest: Manual harvest in small plastic crates

Fermentation protocol: Traditional in vats

Winemaking: Destemmed, whole fruit, pre-fermentation maceration and follatura

Elevage: In traditional Burgundy "pieces" (228 lt capacity, 30% new oak) for 12 months

Alcohol: 13,5% vol

Total acidity: 5,34 g/l

Volatile acidity: 0,56 g/l

Ph: 3,49

Service temperature: 16°-18°

Colour: Deep bright ruby red with a garnet edge

Aromas: Broad and profound bouquet highlighting the finest Pinot Noir varietal character: an intricate mix of raspberry, pomegranate, tree bark, earth and white pepper. Evolves into curry spice and tart red cherry

Taste: The palate begins with roasted red berries, earthy accents and some delicate and floral nuances. As the wine evolves, the sweeter red cherry flavors dominate. Silky, elegant textural richness that lingers, leading to gently fading finish. Its lovely textures, supple tannins, juicy acidity and a lovely length of concentrated fruit are a signature of the site. The concentration into the finish gently fades and remains juicy with spice and dark cherry flavors.

Food pairing: Tuna steak, grilled salmon filet in a wine sauce or classic French recipes such as Grands escargots de Bourgogne, pigeon aux lardons et champignons, poulet de bresse etc.