

TIĀMAT

PINOT NERO



DESIGNATION

Pinot Nero dell'Oltrepò Pavese DOC

GRAPE VARIETY

100% Pinot Nero

PRODUCTION AREA

Oltrepò Pavese

VINEYARD AND SOIL

The vineyards are located in Santa Giuletta and are characterized by clayey soil mainly. The average age of the vines is 30 years old, and the training system is *guyot*.

HARVEST PERIOD

The grapes are harvested and placed in boxes exclusively by a manual selection around the end of August / beginning of September.

WINEMAKING

The winery's vineyard area extends for about 20 hectares subdivided into small plots. The parcels of Pinot Noir are harvested and vinified separately, following different processes in order to enhance the characteristics of the *terroir*. The grapes are de-stemmed, but not pressed to keep the grape intact and on about 10% of the mass we proceed with the whole-cluster vinification. Cold pre-fermentative maceration is done before the alcoholic fermentation which occurs in stainless steel tanks at a controlled temperature with short pumping overs daily. At the end of the fermentation, the wine is racked, and the malolactic fermentation is done in steel tanks.

AGING

The wine is held about 6 months in stainless steel tanks until close to bottling, and then it rests for at least 2 months before release.

ORGANOLEPTIC CHARACTERISTICS

Clear and luminous ruby red colour. Fruity aromas, especially small red fruits, along with notes of undergrowth and a slight spiciness characterize the nose. Fresh with light sapidity, and pleasant soft tannins on the palate.

FOOD PAIRINGS

Good pairing for first courses with meat sauces, and perfect with main courses based on grilled and roasted red meats.