



PINOT NERO I.G.T. VINIFICATO IN BIANCO

VARIETY: Pinot nero 100%

YIELD OF GRAPES PER HECTARE: circa 170 ql/ha

ZONE OF PRODUCTION:

townships of I.G.T. certification in the province of Pavia

PERIOD OF MATURATION:

last weeks of August

WINEMAKING:

"in bianco" at controlled temperature in stainless steel tanks

COLOUR:

yellow that darkens to straw yellow over time

TASTE:

dry, intense with floral notes

ALCOHOL CONTENT: 11,50% ABV

TOTAL ACIDITY: 5,50

RESIDUAL SUGARS: circa 2 gr/1

OPTIMUM AGE FOR DRINKING:

within two years

SERVING TEMPERATURE: 10°-12° C (50°-54° F)