

TRELATI

Pinot Nero dell'Oltrepò Pavese

Denominazione di Origine Controllata



VINIFICATION

The grapes are destemmed, pressed softly and fermented with skins at a controlled temperature, until all the natural sugar of the grape has been converted into alcohol. The subsequent rackings, from October to March, favour the natural decantation of the lees. Storage in stainless steel containers.

TASTING NOTES

It is a beautiful deep ruby-red, with purple highlights in the glass. The nose is fruity and youthful, with hints, in particular, of blackberries, cherries and blueberries, finishing with floral nuances of violet and subtle mint notes. On the palate, it is supple, racy, fresh-tasting, slightly tannic and medium-bodied.

FOOD RECOMMENDATIONS

Pinot Nero pairs perfectly with meat dishes, roast duck or lamb, cheeses, risottos, mushroom- and truffle-based dishes. It is also excellent to accompany fish soups and strongly flavoured fish.

GRAPE VARIETY

Pinot Nero

TYPE OF CULTIVATION

Certified organic

ALTITUDE

330 m

EXPOSURE

North – North West

TYPE OF SOIL

Of marine origin, limestone, clay, limestone-clay marl

TRAINING SYSTEM

Guyot

HARVEST

Hand-harvesting into crates

VINE DENSITY

4.500 plants/ha

PRODUCTION

6.000 kg/ha

AGING

6 months in steel

ALCOHOL CONTENT

12,5% Vol.

SUGGESTED SERVING TEMPERATURE

18° - 20°C



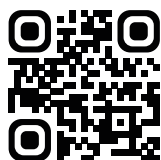
BOXES

6 x 75cl Bottles



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