



La Piotta

ORGANIC & VEGAN WINES

**PINOT NERO "PIOTA"
DELL' OLTREPO' PAVESE DOC**

TYPE:

Still red wine

VINES:

Pinot Nero 100%

SOIL:

Limestone marl

VINIFICATION:

The late harvest takes place following careful selection of grapes. After crush-destemming, the must is fermented on the skins at a controlled temperature for 10-12 days, with repeated pumping over.

Once the fermentation is completed, the wine is racked.

ORGANOLEPTIC CHARACTERISTICS:

Red tending to garnet, it has an elegant bouquet with hints of wild berries and liquorice. On the palate it is well-structured, warm and enveloping. Almost velvety, leaves a pleasant, full-bodied tannin taste.

ALCOHOL CONTENT: 13% vol.

PAIRINGS:

It combines well with game, meats in general and matured cheeses.

SERVING TEMPERATURE: 16°-18° C.

STORAGE: In a cool and dry place for 24-26 months.

FORMATS: 0.75 l.

