

Simply...
Terroir



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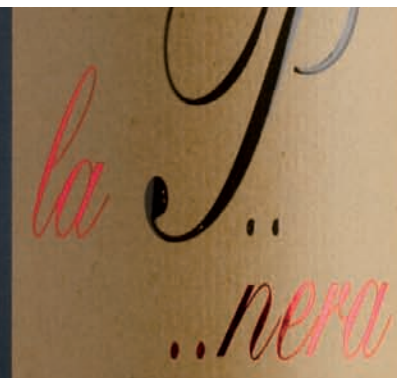
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30 years ago a very important wine producer in Piedmont, decided to make more elegant the Barbera that the people would not drink anymore... many years later we trust in this marriage between two important varieties of our area but in the other way round... the Barbera which gives body to the Pinot Noir...

and here is the *P...nera*... a wine with no sulphites added.

- Appellation:** IGT provincia di Pavia Rosso
- Vintage:** 2008 picking in October
- Grapes:** Pinot Noir 60%, Barbera 40%
- Production area:** Vineyard in Montalto pavese and Borgo Priolo
- Planting year:** 1955/1964/1998/2003
- Yield per hectare:** 5/6 tons
- Vine training:** guyot
- Vines per hectare:** 4000/4300 vines
- Vinification technique:** Long maceration and fermentation in 50 hl stainless steel vats. 2 years in 35/50 hl oak casks while 20% spends 12 month in barriques. No filtration until before bottling in October 2010
- Description:** Red ruby colour of medium intensity, red fruit character with prunes and wild berries. Smooth with elegant tannins and crisp acidity, long finish.
- Alcoholic strenght:** 13,5%
- Service temperature:** 14/16 °C
- Food matching:** Braised with polenta, game, osso-buco with risotto, mature cheeses, traditional italian dishes

