

FIORAVANTI

PINOT NERO DELL'OLTREPÒ PAVESE DOC



MON CARUL



This intensely fruity Pinot Noir comes from vineyards we bought from the Fioravanti family in the early Nineties. The grapes are harvested in the first decade of September and pressed less than an hour later.

The **maceration** lasts about **10 days** (with temperatures below 3 °C during the first 3 days). Then, part of the must (80%) is fermented in stainless-steel tanks and the remaining part is fermented in **barriques**.

The two parts are put together after 6 months and bottled in July. Very reflective of the grape's identity with its **blackberry and currant notes**, this Pinot Noir also benefits from the partial fermentation in oak which rounds out the palate.

It pairs well with **light meat dishes**, but also with *pasta* with game sauce.

A wine to be enjoyed while looking in each other's eyes, when words become unnecessary.

Best served at 14-16 °C.

TRADITION,
EXPERIENCE...
PASSIONS OF QUALITY