

TECHNICAL DATA



FIORAVANTI
2022



Pinot Nero
dell'Oltrepò Pavese
DOC



Still red wine



Pinot Noir
(100%)



Alcohol: 13,5% vol
Residual sugar: 4 g/l
Total acidity: 5,9 g/l
pH: 3,35
Total dry extract: 28 g/l

TASTING NOTES



Ruby red colour.



Very intense nose,
with notes of fresh red fruits.



True to the nose,
the palate is fruity and inviting.



15-18 °C



Pasta with delicate sauces
really brings out its fruity notes.
Rare steak is a perfect pairing too.



PINOT NOIR IN OLTREPÒ

Pinot Noir has a more than 150-year history in Oltrepò Pavese: the first clones were imported from France around 1850.

Today, Oltrepò Pavese is the largest Italian Pinot Noir producing area, boasting about 3,000 hectares of Pinot Noir (comprising clones suited for reds and clones suited white and rosé Metodo Classico sparkling wines). Oltrepò Pavese is crossed by the 45th parallel, the one that runs through some of the most famous wine regions of the world, like Bordeaux, Piedmont or the Willamette Valley in Oregon, where you can find many top Pinot Noirs.



VINIFICATION

Manual harvest into small plastic boxes. Destemming and crushing of the grapes. Cold maceration (5-10 °C) for 3 days, then maceration at 24-26 °C for 6-7 days. Spontaneous malolactic fermentation. 15% of the wine comes from the previous vintage and is aged for 1 year in Austrian oak barrels. 3-month ageing in bottle (minimum).



VINEYARD SPECIFICS

Training system:
vertical trellis

Pruning system:
Guyot

Vineyard orientation:
north-east

Soil type:
mixed (stone and limestone)

Altitude:
350 m AMSL

Average age of the vines:
35 years

Vines per hectare:
4.000-4.500

Yield per hectare:
9 tons

