

FIORAVANTI

PINOT NERO DELL'OLTREPÒ PAVESE DOC



MON CARUL



This intensely fruity **Pinot Noir** is produced with the grapes of a vineyard that 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). Part of the must (85%) ferments in stainless-steel tanks. The remaining part comes from the previous vintage and has spent 1 year in **big Austrian oak barrels**. The two parts are put together after 6 months and bottled in July.

A true expression of the grape's identity with its **blackberry and currant notes**, this Pinot Noir benefits from the partial fermentation in oak which rounds out the palate and smoothens the tannins.

It pairs well with *pasta* with **red meat or game sauces**, but also with light meat dishes in the hot season.

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