

SIP&TALK

Pinot Noir
INDICAZIONE GEOGRAFICA PROTETTA
PROVINCIA DI PAVIA
Rosé



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GRAPES:
Pinot Noir 100%

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VINEYARDS AREA:

This wine is made from grapes selected from vineyards in the Province of Pavia, in the Oltrepò Pavese area.

TRAINING METHOD:

The vines are trained using the Guyot system and have an average age of twenty years, with a density of 4,800 plants per hectare.

HARVEST:

The harvest is early, before the fruit is fully ripe, by hand at the end of August - beginning of September.

VINIFICATION:

The bunches are destemmed and gently pressed, cooled to 10°C and left to rest on the skins for about 6-8 hours, giving it a light pink colour. Subsequently, the must is separated from the skins, transferred to stainless steel tanks and left to rest for 18 hours to clarify. Fermentation occurs with selected yeasts at a controlled temperature of 15-16°C and lasts about 10 days.

WINEMAKER'S NOTES:

A light pink colour, with shades reminiscent of coral. This wine expresses aromas and flavours of strawberries, green melon, roses and jasmine. On the palate it offers an excellent harmony between exotic fruit, freshness and a lively acidity, with a pleasantly refreshing finish.

Bright. Balanced.
Beautifully easy.