

THE WANTED

PINOT NOIR

Provincia Di Pavia IGP



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GRAPES:

100% Pinot Nero

VINEYARD AREA:

The Pinot Nero grapes are selected from low-yielding vineyards in Pavia area of Northern Italy Lombardy Region.

HARVEST:

Manual picking in late August - beginning of September.

VINIFICATION:

After removing the stems, the grapes remain intact to maintain their structure, reducing any harm to the skins and maximizing the extraction of color. The fermentation process takes place at a precise temperature range of 24-25°C for 8-10 days. During the initial fermentation phase, we carry out regular pumping over and rack-and-return techniques to ensure a delicate blend of flavors and smooth tannins. Once racked, we introduce malolactic bacteria to encourage malolactic fermentation, enhancing the wine's depth and complexity.

AGING:

50% of the wine for 8 months in American oak barriques.

WINEMAKER'S NOTES:

The color is purple and slightly intense. The scent is fruity and reminiscent of black cherry, and floral hints of violet. The taste is full, balanced with soft and pleasant tannins. It is perfect with grilled and roasted meats, game and strong cheeses.

