



Poggio Pelato

In the best vineyard of the estate, the Poggio Pelato cru, a type of Pinot Noir resulting from careful clonal selection of French origin is grown, which is perfect for producing a full-bodied, top-quality red. Pinot Noir is a very delicate variety, so that even in a vineyard like Poggio Pelato, which enjoys excellent exposure with its three slopes facing East, South and West, it is at the mercy of the weather conditions and performs well only in the very best, most favourable vintages. During the vinification stage, too, it is a "difficult" variety, but when it is a success it always rewards us for all our efforts. Long maturation in wood adds to the wine's complexity and gives it an aromatic fragrance that reminds one of bilberries, blackcurrants, cherries and raspberries, with hints of vanilla and liquorice in the background, thus creating an extremely persistent and harmonious whole. It displays firm, incisive tannins - one of the distinctive traits of this terroir - but it is nevertheless rounded and velvety on the palate, and always presents itself as an epitome of refinement and elegance.



APPELLATION

Oltrepo' Pavese DOC



AREA

Zenevredo (Oltrepò Pavese)



GRAPES

100% Pinot Noir



ALCOHOL LEVEL

13% vol.



BOTTLE SIZE

750 ml

VINIFICATION AND AGEING

The grapes are vinified with great care in order to express the characteristics of the area to the full. After the malolactic fermentation it is aged for six months, thus attaining greater harmony and complexity.

COLOUR

Ruby-red with bright purplish tones.

BOUQUET

Pleasantly vinous, delicate and fresh, with hints of roses.

FLAVOUR

Broad, soft and rich, with discreet almond notes.

SERVING TEMPERATURE

Serve at 16° - 18° C. (61° - 64° F.).

FOOD MATCHES

An excellent food wine, it goes particularly well with meat dishes (especially boiled meats and roasts), or with mature cheeses.