

# Pinot Nero 2016 (Eleganza)

## PRODUCER

Tenuta Belvedere (Gianluca Cabrini)

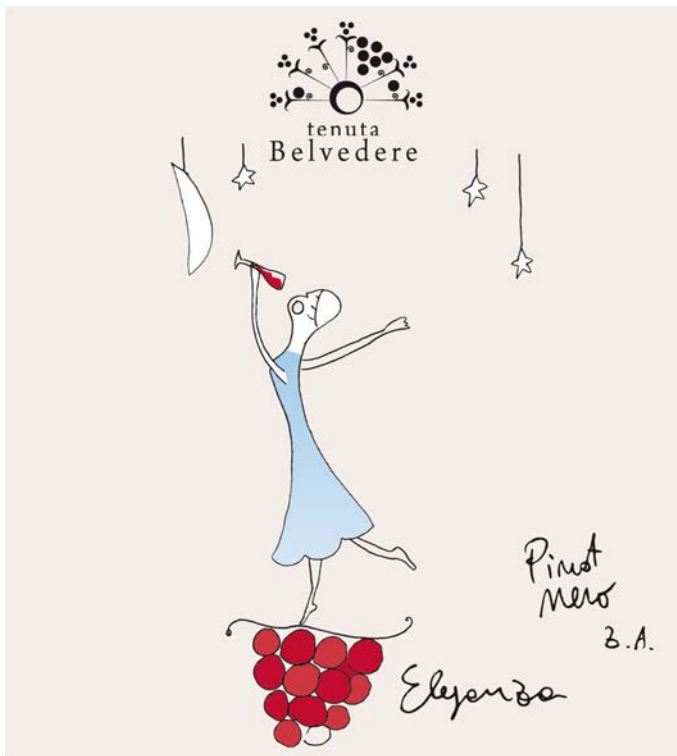
## APPELLATION

Provincia di Pavia IGT

## WINE REGION

Lombardia – Oltrepò Pavese

## ALTITUDE



300 mt above the seal level. The South facing vineyard is 41 YO.

## SOILS

Clay and chalk from marine origin.

## VARIETAL

100% Pinot Nero

## YIELDS

6.700 kg /ha (3.800 plants per hectare)

## TRAINING SYSTEM

Guyot

## HARVEST

Beginning from mid Sept. and completed by the end of the month.

## VINIFICATION

The grapes come from different plots of the only Pinot Nero vineyard present in our estate which is managed according to environmentally friendly agriculture practices, skipping any use of pesticides and herbicides. The only treatments performed are based on sulfur and copper, depending on the needs. In the cellar, our approach is hands off, avoiding technical manipulation and additives. The grapes are

hand harvested in small bins and carried to the cellar. After a long maceration on the skins of 12 days, followed by a soft pressing (20% of the grapes are NOT pressed), the must spontaneously ferments with its indigenous yeast in concrete tanks. After the racking, the wine continues the concrete ageing for 30 months before bottling with some lees stirring. 10 more month in the bottle before the market's release. Unfined and unfiltered. This is an artisanal wine and can throw some sediments.

## AbV

14%

**BOTTLES PRODUCED** 3.223

## WINE DESCRIPTION

At sight almost ruby due to the long skin maceration. The concrete vats ageing process enhances the varietal's typicity. Red berries, forest floor, licorice, supported by acidity and good tannins. The palate opens almost crunchy and the wine gains weight at the back end of the palate.

**SERVICE TEMPERATURE** 16-18°C

## FOOD PAIRING

Great choice for all the salmon and turkey based dishes, pasta with fish sauce, grilled vegetables

