

Langhe

DOC

Pinot Nero



How it originate

After having harvested the grapes by hand, they are destemmed and delicately pressed. During alcoholic fermentation, which is made with controlled temperature in stainless steel tanks, pumpovers and delastages are performed in order to obtain a greater extract, more stable color and a more structured and complete wine.

Aging, which lasts one year, is done in 25 hl Slavonian oak barrels.

How to taste

Ideally paired with meat and cold cuts appetizers, well-structured first courses, boiled meats, stews and medium-aged cheeses.

DENOMINATION
DOC

VINEYARD
Pinot Nero

ALTITUDE
240-280 m.a.s.l.

EXPOSURE
From West
to South-West

SOIL TYPE
Calcareous soil, clay