

# Pernero

## PINOT NERO DELL'OLTREPÒ PAVESE DOC



### GRAPE VARIETY

100% Pinot Noir

### VINEYARD

Cà Nova

### SOIL

Brown, clay-limestone with sand and pebbles

### EXPOSURE

South-West, 230m above sea level

### VINIFICATION

Destemming-pressing and temperature controlled fermentation at 22-24 °C with maceration in stainless steel tanks. 6 months' maturation on the lees. Bottled in March of the year following harvest.

### NOTES

A fragrant, agreeable young Pinot Noir. Easy to drink, it expresses the aromatic essence of the grape. Scents of wild strawberry and red berries are enhanced by careful processing of the grapes.

### PAIRINGS

Excellent as an aperitif, it goes very well with appetizers, risottos and delicately flavoured dishes. It can be served lightly chilled with fish soups.