



Poggio della Buttinera

PINOT NERO DELL'OLTREPO PAVESE RISERVA DOC

GRAPE VARIETY

100% Pinot Noir

VINEYARD

Poggio della Buttinera

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. Ages for one year in tonneaux and French oak barrels, and for a further year in the bottle.

NOTES

The temperature controlled process, aging in wood and then long aging in the bottle enhance the Pinot Noir's characteristic aromas of wild strawberry, cherry and spices.

PAIRINGS

Excellent with fish soups, wild game and medium-mature cheeses.