



CONTE VISTARINO
Tenuta di Rocca de' Giorgi

Tavernetto

Pinot Noir from Oltrepò Pavese DOC

Vintage: 2019

Grape variety: Pinot Nero

Features

Deep ruby red color with typical garnet highlights. Complex, full bouquet with the aroma of violets and small red fruits, roasted coffee and cocoa. Great integrity of the fruit. Elegant, full-bodied taste with integral, clear fruit, balanced with a pleasant minerality and a long, spiced finish.

One single vineyard of 3.1 ha located at 330 metres above sea level with south-east exposure

Soil: Calcareous clay

Training method

Plant density: 5,500 plants / hectare

Harvest

Harvest method: By hand

Harvest period: first ten days of September

Yield per hectare: 70 q./hectare

Vinification

The grapes are harvested manually in 20 kg crates and placed in a cold room at 10 °C for one night. The next morning the grapes, after a manual selection, are destemmed and crushed and the crushed grapes are loaded by gravity into truncated conical oak vats. After a cold maceration of 48 h, (10 °C) the alcoholic fermentation process starts with periodic manual pressing for about 10/12 days at 25-28°C. The wine is then aged in French oak barriques for 12 months, where malolactic fermentation takes place in the spring following the harvest. After bottling, the wine rests for another year in the bottle before it is released.

Analytical Data:

Alcohol: 14 % Vol

Total Acidity: 4,88 grams/liter

Volatile Acidity: 0,52 grams/liter

pH: 3,68

Sugar: 0,8 grams/liter



CAMPAGNA FINANZIATA AI SENSI DEL REG. UE. N. 1308/2013
CAMPAIGN FINANCED ACCORDING TO EU REG. N. 1308/2013

Contains sulfites