

# 347 M.S.L.M. PINOT NERO



**TYPE:** STILL RED WINE.

**CLASSIFICATION:** PINOT NERO DELL'OLTREPÒ PAVESE DOC.

**GRAPE VARIETY:** PINOT NOIR.

**SOIL TYPE:** LIMESTONE-CLAY.

**ALTITUDE:** 347 M AMSL.

**VINEYARD EXPOSURE:** WEST.

**AGE OF THE VINEYARD:** 30 YEARS.

**TRAINING SYSTEM:** GUYOT.

**PRUNING:** 12 BUDS PER CANE.

**VINES PER HECTARE:** 4.000.

**YIELD PER HECTARE:** 8 TONS.

**HARVEST:** MANUAL.

**VINIFICATION:** THE GRAPES ARE DESTEMMED AND FERMENTED IN STAINLESS-STEEL VATS AT A CONTROLLED TEMPERATURE. 7-DAY MACERATION.

**AGEING:** 6 MONTHS IN STAINLESS-STEEL VATS.

**ALCOHOL:** 12% VOL.

**SIGHT:** BRILLIANT RUBY RED COLOUR.

**NOSE:** INTENSE NOSE WITH NOTES OF RED FRUITS OF THE FOREST, ORANGE AND SPICES.

**PALATE:** WELL-BALANCED AND FRAGRANT WITH A NICE ACIDITY. A CLASSIC YOUNG PINOT NOIR.

**SUGGESTED PAIRINGS:** GREAT WITH DELICATE WHITE OR RED MEAT DISHES, MUSHROOM-BASED DISHES AND VEGETABLE-BASED DISHES OF THE MEDITERRANEAN CUISINE.

**SERVICE TEMPERATURE:** 16 °C.

CONTAINS SULPHITES.  
PRODUCED IN ITALY.

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