



CONTE VISTARINO
Tenuta di Rocca de' Giorgi

Bertone 2017

Pinot Nero dell'Oltrepo' Pavese DOC

Features

Deep ruby red colour with typical garnet highlights. Complex, ample bouquet with aromas 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.

Vineyard

Exposure: single vineyard of 1.5 ha located 400 m above sea level with south/south-west exposure
Soil: Calcareous clay with good presence of sand and silt.

Training method: Guyot

Plant density: 5,500 plants / hectare

Harvest

Harvest method: By hand

Harvest period: late August/early September

Yield per hectare: 70 Q/Hectare

Vinification

The grapes are harvested by hand in 20 kg crates and placed in the cold store at 10°C overnight. The next morning the bunches are selected by hand, then de-stemmed and crushed. The crushed grapes fall by gravity into truncated conical oak vats. After cold maceration for 48 hours (10°C), the alcoholic fermentation starts with periodic punching down for about 10/12 days at 25-28°C. Subsequently the wine is aged in French oak barriques for 12 months, where the malolactic fermentation takes place during the spring following the harvest. After bottling, the wine rests for another year in bottles before it is sold.

