



CONTE VISTARINO
Tenuta di Rocca de' Giorgi

Maria Novella

Oltrepò Pavese Pinot Nero DOC Rosè

Vintage: 2022

Features

Maria Novella has a delicate bouquet with notes of pomegranate and yellow fruit, while on the palate it amazes with its marked freshness and excellent persistence. Ideal as an aperitif and paired with fish and cured meats.

Vineyard

Exposure: West-South/West at an altitude from 350 to 550 m above sea level

Soil: Calcareous clay

Training method: Guyot

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 by hand in 20 kg crates, then stored overnight at 10°C in the cold store. The next morning they are briefly macerated in presses in order to obtain the characteristic onion-skin colour. The must is fermented at low temperatures in steel, where it remains on the fine lees until bottling, carried out 4 months after the harvest.

Analytical Data:

Alcohol: 12,7 % Vol

Total Acidity: 7,0 grams/liter

Volatile Acidity: 0,42 grams/liter

Contains sulfites



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