



CONTE VISTARINO
Tenuta di Rocca de' Giorgi

Pinot Nero Conte Vistarino

Pinot Nero dell'Oltrepò Pavese DOC

Vintage: 2020

Characteristics

Color ruby red. Rich bouquet, fresh with red fruit notes.

On the palate is elegant and smooth, with balanced tannins and acidity

Village

Comune di Rocca de Giorgi

Vineyard

The vineyards are spread on 12 hectares, facing south-east at an altitude of about 250 meters. The soil is mostly calcareous (50%), clayey (33%), sandy (13%) and stony (4%).

Cultivation: Guyot

Plant density: 5500 plants/ hectare

Harvest

Collection method: Manual

Harvest period: First half of September

Yield per hectares: 85 q./ Hectares

Winemaking

Selection of the grapes during manual harvesting in 20Kg baskets, rest overnight in cell fridge before pressing, in small press without use of pump.

Cold maceration (10°C) for 48 hours, after alcoholic fermentation for 10 days. The wine rest in stainless steel before bottling.

Analytical Data:

Alcohol: 14,5 % Vol

Total Acidity: 5,80 grams/liter

Volatile Acidity: 0,40 grams/liter

Contains sulfites





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



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