



CONTE VISTARINO  
Tenuta di Rocca de' Giorgi

# Saint Valier

Pinot Nero DOC

## DENOMINATION

Oltrepò Pavese Pinot Nero DOC

## ORIGIN

Municipality of Rocca de' Giorgi

## EXPOSURE

Altitude from 50 to 550 m above sea level  
West-South/West

## GRAPE VARIETY:

Pinot Nero

## VINEYARD

Calcareous clay  
Harvest period: first ten days of September  
Yield per hectare: 70 quintals

## 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 pressed to obtain the must which is fermented at low temperatures in steel, where it remains on the fine lees until bottling carried out 4 months after the harvest. It has a yellow colour, with a nice pleasantness and an excellent acidic balance, agreeable on the nose and engaging on the palate.

## ALCOHOL

12.5%

## ANALYTICAL DATA

Sugars: 1.9 g/l  
Total acidity: 6.5 g/l;  
pH: 3.2

