



CONTE VISTARINO
Tenuta di Rocca de' Giorgi

Saint Valier

Oltrepò Pavese Pinot Nero DOC

Vintage: 2022

Grape variety:

Pinot Nero

Origin:

Municipality of Rocca de' Giorgi

Soil:

Calcareous clay

Exposure:

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

Harvest

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.

Analytical Data:

Alcohol: 12,5 % Vol

Total Acidity: 6,9 grams/liter

Volatile Acidity: 0,36 grams/liter

Produced in Italy

Contains sulphites

