



CONTE VISTARINO
Tenuta di Rocca de' Giorgi

Tavernetto

Pinot Nero IGT Province of Pavia

Grape variety: Pinot Nero

Features

Deep ruby red colour with typical garnet highlights. Complex, full bouquet with the aroma 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

Soil: Calcareous clay

Training method

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

Harvested by hand in 20kg crates, hand sorting, maceration at controlled temperatures. Maceration continues at the end of fermentation at temperatures between 28 and 30°C. The wine is placed in French oak barriques.

The malolactic fermentation takes place in the barriques in spring. Bottling, then one year ageing in bottles.

