



CONTE VISTARINO
Tenuta di Rocca de' Giorgi

Costa del Nero

Pinot Nero dell'Oltrepo' Pavese DOC

Village

Comune di Rocca de Giorgi

Vineyard

Costa del Nero means "the black's summit of a hill" referring to the part of estate usually regarded as the best for vineyards. Cascina Nero is the second most suitable ground for Pinot Nero in the heart of Rocca de' Giorgi. The vineyard is spread on 6 hectares exclusively for Pinot Nero, facing south at an altitude of about 300 meters. The soil is mostly calcareous (51%), clayey (33%), sandy (12%) and stony (4%). The average yield doesn't exceed 60 q. of grape per 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.

Then a part of the wine refined in oak and the rest stay in tank waiting for final blending. The result is a modern, smooth Pinot Nero, loyal with wine lovers expectations but surprising for casual elegance.

Characteristics

Colour deep ruby red with garnet hues, nose rich, appealing, fresh, wide with scent of Pinot Nero grapes even if softly refined in oak. fine, delightful, smooth, medium to full bodied very well-balanced with a pleasant mineral long finish. Tannins and acidity go together very well and the result is strength and harmony at the same time.

Analytical Data

Alcol 14% Vol;

pH 3,65:

Acidità Totale 4,00 grammi/litro;

Acidità Volatile 0,48 grammi/litro.

