



CONTE VISTARINO
Tenuta di Rocca de' Giorgi

Pernice

Pinot Noir from Oltrepò Pavese DOC

Grape variety: 100% Pinot Noir

Characteristics

Deep ruby red colour with typical maroon reflections. Complex, broad fragrance with aromas of violet and red berries, roasted coffee and cocoa. Great integrity of the fruit. Elegant taste, full-bodied, with intact and remarkable fruit notes, balanced with a pleasant mineral taste and a long and spicy finish. Strongly highlighted and harmonious tannins bring elegance to this wine.

Vineyards

Single vineyard of 3.3 ha located at 350 metres above sea level with south/south east exposure
Soil: Calcareous with an excellent balance between sand, silt and clay
Cultivation: Guyot
Plant density: 5500 plants/hectare

Harvesting

Collection method: Manual
Harvest period: first week of September
Yield per hectare: 70 q./hectare

Winemaking

The grapes are harvested manually in 20 kg crates and placed in a cold room at 10 °C for one night. The next morning the grapes, after a manual selection, are destemmed and crushed and the crushed grapes are loaded by gravity into truncated conical oak vats.

After a cold maceration of 48 h, (10 °C) the alcoholic fermentation process starts with periodic manual pressing for about 10/12 days at 25-28°C. The wine is then aged in French oak barriques for 12 months, where malolactic fermentation takes place in the spring following the harvest. After bottling, the wine rests for another year in the bottle before it is released.

