



P Nero
Conte Vistarino Winery

CONTE VISTARINO
Tenuta di Rocca de' Giorgi

COSTA DEL NERO

PROVINCIA DI PAVIA
INDICAZIONE GEOGRAFICA TIPICA
PINOT NERO

Vintage:	2011	Winemaker:	Giacomo Barbero Alberto Musatti	
Grapes:	Pinot Nero	Quick	Young ○○○●○○	Aged
Growing Area:	Rocca de' Giorgi	Character:	Light ○○○●○○	Full bodied
Alcohol:	13 % by volume		Sweet ○○○○●○	Dry
			No Oak ○○○●○○	Oak
		Food suggestions:	Pasta, main courses of meats and chicken.	

Winemaker's Notes:

Colour: deep ruby red with garnet hues.
Nose: rich, appealing, fresh, wide with scent of Pinot Nero grapes even if softly refined in oak.

Palate: 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.

Serving temperature: 15-18 ° C.

Cellaring: 5 years.

Vineyard Information:

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.

Difference is.....

Costa del Nero is made using a temperature-controlled stainless-steel fermentation process. 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.

