



CONTE VISTARINO
Tenuta di Rocca de' Giorgi

Pernice
Vineyard

Conte Vistarino Winery

Vigna Pernice

PROVINCIA DI PAVIA
INDICAZIONE GEOGRAFICA TIPICA
PINOT NERO

Vintage:	2010	Winemaker:	Giacomo Barbero Alberto Musatti
Grapes:	Pinot Nero	Quick	Young ○○○○● Aged
Growing Area:	Rocca de' Giorgi	Character:	Light ○○○○● Full bodied
Alcohol:	13,5 % by volume		Sweet ○○○○● Dry
			No Oak ○○○○● Oak
		Food suggestions:	Game, mushrooms, seasoned cheeses and roasted meats.

Winemaker's Notes:

Colour: deep ruby red with some garnet hues.

Nose: complex, wide with scent of violets and small red fruits, coffee beans and cacao.

Palate: fine, delightful, full bodied very well-balanced with a pleasant taste and spiced finish. Wide tannins are impressive in this particular Pinot Nero release.

Serving temperature: 15-18 ° C.

Cellaring: 10 years and over.

Vineyard Information:

Pinot Nero arrived in Italy thanks to the Count Carlo Vistarino in 1850 when the first vines were imported directly from Burgundy. Cascina Pernice is one of the most suitable grounds for Pinot Nero just in the heart of Rocca de' Giorgi Estate. The vineyard is spread on 3,5 hectares exclusively for Pinot Nero, facing south at an altitude of 300 meters. The soil is mostly calcareous (52%), clayey (32%), sandy (11%) and stony (5%). The average yield doesn't exceed 50 q. of grape per hectare.

Difference is.....

The wine-maker uses a temperature-controlled stainless-steel fermentation process. The malolactic fermentation is made in barrique where the Pernice remains usually from 9 to 12 months. The result is a Pinot Noir of great elegance and a delightful strength. One of the most well-known Italian journalist, Mr. Luigi Veronelli, regarded this wine as "very excellent and recommended".

The History of Pinot Nero in Italy is here!

