

# ISIMBARDA®



*Vigna del Cardinale*

OLTREPÒ PAVESE

DENOMINAZIONE DI ORIGINE CONTROLLATA

**PINOT NERO**

**Production zone:** Estate-owned vineyards occupying approximately four hectares in the municipal territories of Santa Giuletta and Mornico Losana

**Altitude:** from 350m

**Aspect:** south-west

**Soil:** the marly soil, favourable aspects and relatively high altitude of a number of vineyards make Isimbarda ideally placed for growing this vine

**Grape variety:** 100% Pinot Nero

**Training system:** cordon spur

**Vine density:** 6,000 vines per hectare

**Vinification:** meticulous vine management operations, including very short pruning, moderate summer pruning and early crop-thinning, produce excellent grapes that are harvested by hand then carefully sorted. After eight to ten days' maceration – and only when the wine's perfumes are in accord with objective analyses – the wine is poured into kegs for malolactic fermentation and then in French oak for about one year

#### **Sensory profile**

**Appearance:** ruby red softened by attractive purple reflections

**Nose:** with the delicate scents typical of the underwood such as berries, blackcurrant and ripe blackberry

**Palate:** elegant, with a good body and lengthy finish

**Food pairings:** perfect with red meat, game and blue cheese

**Serving temperature:** 15°C

