

ISIMBARDA®



PINOT NERO

OLTREPO PAVESE

DENOMINAZIONE DI ORIGINE CONTROLLATA

Vinificato in Bianco

Production zone: Estate-owned vineyards occupying approximately four hectares in the municipal territory of Santa Giuletta

Altitude: 250m to 350m

Aspect: east-west

Soil: silty clayey chalky

Grape variety: 100% Pinot Nero

Training system: cordon spur

Vine density: 6,000 vines per hectare

Vinification: grape harvest followed by light pressing; only the free-run must will be used for the traditional off-skins vinification. A second, tank fermentation and bottling in the February after the harvest preserves the finest characteristics of this grape

Sensory profile

Appearance: straw-yellow with fleeting pale-green hues

Nose: delicate and clean; overtones of unripe fruit and the faintest hint of toasted bread

Palate: a pleasant acidity does not prejudice the overall balance; the almonded aftertaste is characteristic of the grape

Food pairings: excellent to accompany simple fish dishes, eggs, white meat and vegetable flans. May be served as a lively aperitif

Serving temperature: 6-8 °C

