

# ISIMBARDA®



*Vigna dei Giganti*  
**PINOT NERO**  
DELL'OLTREPÒ PAVESE  
DENOMINAZIONE DI ORIGINE CONTROLLATA

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

**Altitude:** 350m

**Aspect:** south-west

**Soil:** calcareous clays, good expositions and relatively elevated altitudes of some vineyards, make Isimbarda particularly suited to the cultivation of this vine

**Grape variety:** Pinot Nero 100%

**Training system:** cordon spur/guyot

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

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**Vinification:** the meticulous cultivation operations, including pruning very short, measured "green" interventions and the early thinnings give rise to an excellent grapes which is harvested by hand and subjected to careful selection. After a maceration of 8-10 days, and only when the scents correspond to balanced analytical data, the changeover takes place in stainless steel tanks for malolactic. The following spring it is bottled, and after a 3 month aging, the wine is placed on the market

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#### Sensory profile

**Appearance:** ruby red

**Nose:** it preserves the delicate aromas typical of undergrowth as small fruits, blackcurrant and ripe blackberry

**Palate:** elegant, full-bodied

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**Food pairings:** perfect match with saltwater fish (yellowtail, sea bass) and semi-seasoned cheeses

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**Serving temperature:** 15 °C

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