

PINOT NERO

PERNERO

PINOT NERO DELL'OLTREPÒ PAVESE DOC

GRAPE VARIETY
100% Pinot Noir

VINEYARD
Cà Nova

SOIL
Brown, clay-limestone with sand and pebbles

EXPOSURE
South-West, 230m above sea level

VINIFICATION
Destemming-pressing and temperature controlled fermentation at 22-24 °C with maceration in stainless steel tanks. 6 months' maturation on the lees. Bottled in March of the year following harvest.

NOTES
A fragrant, agreeable young Pinot Noir. Easy to drink, it expresses the aromatic essence of the grape. Scents of wild strawberry and red berries are enhanced by careful processing of the grapes.

PAIRINGS
Excellent as an aperitif, it goes very well with appetizers, risottos and delicately flavoured dishes. It can be served lightly chilled with fish soups.



TRAVAGLINO

IN CALVIGNANO DAL 1868

