

PINOT NERO

POGGIO DELLA BUTTINERA

PINOT NERO DELL'OLTREPO PAVESE RISERVA DOC

GRAPE VARIETY
100% Pinot Noir

VINEYARD
Poggio della Buttinera

SOIL
Brown, clay-limestone with sand and iron

EXPOSURE
South-East, 230 meters above sea level

VINIFICATION
Partial destemming-crushing and temperature controlled fermentation at 22-24°C with maceration in stainless steel tanks. Ages for one year in tonneaux and french oak barrels, and for a further year in the bottle.

NOTES
The temperature controlled fermentation, aging in wood and then long aging in the bottle enhance the Pinot Noir's characteristic aromas of wild strawberry, cherry and spices.

PAIRINGS
Excellent with fish soups, wild game and medium-mature cheeses.



TRAVAGLINO

IN CALVIGNANO DAL 1868

