

AGIT OPTIMA™

PINOT NERO DELL'OLTREPO PAVESE RISERVA D.O.C.

Grape Varietals: 100% Pinot Nero.

Average age of the vines: 30 years.

Soil: 60% calcareous, 30% clay, 10% sandy.

Harvest Period: first ten days of September.

Vinification: around 5 to 8 days of cold pre-fermentation maceration at 10°C followed by 10 days of fermentation. 12 months of ageing in French oak barriques and 6 months in the bottle.

Alcohol Content: 13.5% by vol.

Residual Sugar: 2 grams per liter.

Color: vibrant ruby red with garnet hues.

Aroma: the ample bouquet includes a spectrum of berries, violet and coffee.

Palate: elegant, medium body, long spice finish.

Food Suggestions: wild game, roasted meats, aged cheeses.

Serving Temperature: 16-18 °C / 60-62 °F.

