

# 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.

