

# ALESSANDRO BERSELLI

## Signature Collection

### PINOT NERO PROVINCIA DI PAVIA I.G.T.

**Grape Varietals:** 100% Pinot Nero.

**Average age of the vines:** 25-30 years.

**Soil:** clayey, calcareous, and sandy.

**Harvest Period:** first half of September.

**Vinification:** the grapes undergo 48-72 hours of pre-fermentative maceration at a cold temperature, followed by a red wine fermentation with the grape skins in stainless steel for 10 days. At the end of the fermentation, after undergoing a malolactic fermentation, the wine ages for at least 8 months in French oak barriques.

**Alcohol Content:** 12.5% by vol.

**Residual Sugar:** 2 grams per liter.

**Color:** ruby red with soft garnet reflections.

**Aroma:** expressive and generous bouquet with notes of berries, strawberry, and cherry. The fruity aroma profile is accompanied by notes of violet, vanilla, and a hint of black pepper.

**Palate:** enveloping and rich with lively tannins along with fruity and spiced notes. Overall, it's harmonious and persistent.

**Food Suggestions:** wild game, roast meats, aged cheese.

**Serving Temperature:** 14-16 °C / 57-61 °F.

