

ALESSANDRO BERSELLI

Signature Collection

PINOT NERO PROVINCIA DI PAVIA I.G.T.

Grape Varietals: 100% Pinot Nero

Vineyards: Oltrepò Pavese, Southern Lombardia, 300 meters above sea level

Average age of the vines: 25 - 30 years

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

Harvest Period: first ten days of September

Vinification: around 48 – 72 hours of cold maceration at 10°C followed by 10 days of fermentation. 8 months of ageing in French oak barriques and at least 3 months in the bottle

Alcohol Content: 13% by vol.

Residual Sugar: 2 grams per liter

Color: 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: 18 °C / 62 °F

