

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.

