



MON CARUL

TECHNICAL DATA



FIORAVANTI
2018



Pinot Nero
dell'Oltrepò Pavese
DOC



Still red wine



Pinot Noir
(100%)



Alcohol: 13,5% vol
Residual sugar: 2 g/l
Total acidity: 6 g/l
pH: 3,28
Total dry extract: 29 g/l

TASTING NOTES



Ruby red colour.



Very intense *bouquet*,
with notes of fresh red fruits.



Fruity and inviting,
with flavours perfectly
mirroring the aromas.



15-18 °C



Excellent with *pasta* with delicate sauces
that bring out its fruity notes.
Rare steak is a perfect pairing too.



PINOT NOIR IN OLTREPÒ

Pinot Noir has a more than 150-year history in Oltrepò Pavese. Count Augusto Giorgi di Vistarino was the first to plant French clones in Oltrepò Pavese around 1860. Today, Oltrepò Pavese is the largest Italian Pinot Noir producing area, boasting about 3,000 hectares of Pinot Noir (comprising both families of clones, the ones suited for reds and the ones suited for being vinified as base wines for Metodo Classico sparkling wines). Oltrepò Pavese is crossed by the 45th parallel, the one that runs through some of the most famous wine regions of the world, like Bordeaux, Piedmont or the Willamette Valley in Oregon, where you can find many top Pinot Noirs.



VINIFICATION

Hand harvest into crates. Destemming and crushing of the grapes. Cold maceration (5-10 °C) for 3 days, then maceration at 24-26 °C for 6-7 days. Spontaneous malolactic fermentation. 3- to 5-month ageing in *barriques*. Ageing in bottle for a minimum of 3 months.



VINEYARDS SPECIFICS

Training system:
vertical trellis

Pruning system:
Guyot

Vineyards orientation:
north-east

Soil type:
mixed (stone and calcar)

Altitude:
350 m AMSL

Average age of the vines:
35 years

Vines per hectare:
4.000-4.500

Yield per hectare:
9 tons

