



"PYNÒS" PINOT NERO DELL'OLTREPÒ PAVESE RISERVA DOC

Our leading product, an elegant Riserva made entirely from Pinot Noir grapes, aged for 18 months in French oak.

TECHNICAL DATA

Grape varieties	Pinot Nero
Soil	calcareous, marly
Training	Guyot
Altitude	350 - 400 m asl, exposure West, North-West with good ventilation and thermal excursions
Age of grapevines	13-50 years, density 4.500 per hectare, yield 5.000 kg/ha
Soil protection	tillage, grassing, mulching
Farming	organic (ongoing certification), SQNPI
Harvesting period	beginning of September
Harvesting method	manual in small baskets, with grape selection
Vinification	After destemming and crushing the grapes, the must slowly ferments in contact with the skins in steel vessels under controlled temperature for 12-15 days, with daily pumping of the must over the grape dregs. Malolactic fermentation follows on.
Ageing	in oak barrels for 18 months to achieve complexity and longevity, then in bottle for several months prior to release
Production	4.000 bottles/y
Bottle format	750 ml, cork closure

ANALYTICAL DATA (TYPICAL)

Alcohol	14.0 % vol
Sugar	< 2g/l
Acidity	5.6 g/l

ORGANOLEPTIC PROPERTIES

Ruby-red colour with amaranthine hues. A wine of great elegance, intense, clean, with notes of marasca cherry, blackcurrant, liquorice and spice. Good structure and long persistency.

PAIRING

This wine is perfect with hors d'oeuvres, soups, pasta with meat sauces, cold cuts and white meat. Serve at room temperature.



RECENT AWARDS

**Global Pinot Noir Masters
The Drink Business, London 2015**
Pynòs 2006 - bronze medal

Wein-plus.de (Germania)
Pynòs 2010 - p.ts 87/100

Guida Viniplus 2009 - AIS Lombardia
Pynòs 2003
Pynòs 2006
Pynòs 2015



**International Wine & Spirit Competition
London 2008**
Pynòs 2003 - bronze medal



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