



"ROSA, ROSAE" PINOT NERO ROSÉ IGT PROVINCIA DI PAVIA

Made entirely from Pinot Noir grapes. The brief contact with the skins leaves a brilliant pink colour to this wine of great discreet elegance.

TECHNICAL DATA

Grape varieties	Pinot Nero
Soil	calcareous, marly
Training	Guyot
Altitude	350 - 400 m asl, exposure North-West with good ventilation and thermal excursions
Age of grapevines	13-50 years, density 3.500 per hectare, yield 5.000 kg/ha
Soil protection	tillage, grassing, mulching
Farming	organic (ongoing certification), SQNPI
Harvesting period	end August, early September
Harvesting method	manual in small baskets, with grape selection
Vinification	after destemming and crushing of the grapes, the must is left in contact with the skins for a few hours, then is separated to continue a slow fermentation in stainless steel vessels at controlled temperature
Ageing	in stainless steel vessels, then in bottle for 3 months prior to release
Production	4.000 bottles/y
Bottle format	750 ml, cork closure

ANALYTICAL DATA (TYPICAL)

Alcohol	13.5 % vol
Sugar	4 g/l
Acidity	6.2 g/l

ORGANOLEPTIC PROPERTIES

A wine of great elegance, the aroma and flavour are rounded, harmonious and velvety, with pleasant fruity hints and notes of cherry. Good structure with long persistency.

PAIRING

Best as an aperitif, or with light dishes, white meat, seafood and vegetables. Serve cold at 6-8 °C.



RECENT AWARDS

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IGT Provincia PV - bronze medal



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