



Analytical data

Alcohol: 13.5% vol
Sugar: dry

RECENT AWARDS

Global Pinot Noir Masters
London 2014
Pynòs - Pinot Nero 2006 - bronze medal

Wein-plus.de (Germany)
Pynòs - Pinot Nero 2003 - pts 85/100
Pynòs - Pinot Nero 2004 - pts 81/100
Pynòs - Pinot Nero 2010 - pts 87/100

Guide Viniplus 2009-13 - AIS Lombardia
(Italian Sommeliers Association)
Pynòs - Pinot Nero 2003
Pynòs - Pinot Nero 2006
Pynòs - Pinot Nero 2007

International Wine & Spirit Competition
London 2007
Pynòs - Pinot Nero 2003
bronze medal



"PYNÒS"

PINOT NERO OLTREPO PAVESE D.O.C. RISERVA

Description

Made entirely from Pinot Noir grapes, aged for 18 months in French oak. Ruby-red colour with amaranthine hues. A wine of great elegance, intense, clean, with notes of marasca cherry, blackcurrant, liquorice and spice. Good structure with long persistency. Serve with grilled meat and mature cheese.

Technical notes

Vine:	Pinot Nero
Name:	"Pynòs" - Pinot Nero Oltrepò Pavese (in rosso)
Appellation:	D.O.C.
Soil:	marly, calcareous
Altitude:	350-400 m asl
Training:	Guyot espalier
Pruning:	short, manual
Soil:	grass
Protection:	low environmental impact
Harvesting period:	beginning September
Harvesting method:	manual, in open boxes, with grapes selection

Vinification

After destemming and crushing the grapes, the must ferments in contact with the skins in steel vessels under controlled temperature for 12 days, with daily pumping of the must over the grape dregs. Malolactic fermentation follows on.

Ageing

For 18 months in oak barrels to achieve complexity and longevity, followed by 12 months of ageing in bottle to complete its organoleptic characteristics.

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