



OLTREPO PAVESE D.O.C.

ROSSO
DEI PIANORI
ROSSO OLTREPO

Analytical data

Alcohol: 13.0% vol
Sugar: dry

RECENT AWARDS

Wein-plus.de (Germany)

Pynòs - Pinot Nero 2010 - pts 87/100

Guide Vinipius 2009-13 - AIS Lombardia

(Italian Sommeliers Association)

Rosso dei Pianori 2009



"ROSSO DEI PIANORI" OLTREPO PAVESE ROSSO D.O.C. red wine

Description

Made from Barbera (45%), Croatina (45%) and Pinot Nero (10%) grapes. Intense deep ruby-red colour. Full bodied and slightly tannic with medium persistency. Serve with all kinds of meat dishes.

Technical notes

Vine:	Barbera (45%), Croatina (45%), Pinot Nero (10%)
Name:	"Rosso dei Pianori"
Appellation:	D.O.C.
Soil:	marly, calcareous
Altitude:	350-380 m asl
Training:	Guyot espalier
Pruning:	short, manual
Soil:	grass
Protection:	low environmental impact
Harvesting period:	mid September
Harvesting method:	manual, in open boxes, with grapes selection

Vinification

After destemming and crushing of the grapes, the must ferments in contact with the skins in stainless steel vessels under controlled temperature for about 15 days, with daily pumping over of the must over the grape dregs. Malolactic fermentation follows on.

Ageing

At least 12 months in bottle under controlled temperature to complete the organoleptic characteristics.

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