

Alontalto Pavese



OLTREPO PAVESE PINOT NERO DOC 2021 CAMPO DEL LAGO

TYPOLOGY:

still white wine

GRAPE VARIETY:

100% Pinot Nero

VINIFICATION:

After a manual harvest and a careful selection, the grapes undergo a soft pressing.

The must obtained is left to decant and then put into temperature controlled stainless steel tanks, where it ages until it is ready to be bottled.

ORGANOLEPTIC CHARACTERISTICS:

light straw yellow, to the nose, fresh, fine, delicate with apple and peach nuances.

To the mouth it is elegant, harmonious, of a good structure and persistence.

ALCOHOL:

14,5% vol

FOOD PAIRING:

excellent as an aperitif, well accompanies various cocktails. Hors d'oeuvres, all kinds of starters and fish or seafood based dishes

SERVING TEMPERATURE:

8/10 °C. Uncork just before serving.

Contains sulfites