



CÀ DEL GÈ
ENZO PADROGGI

Montalto Pavese



**PINOT NERO
DELL'OLTREPÒ PAVESE
ALBARON 2020**

"Albaron was the first plot of land purchased by our father, the founder of Cà del Gè, and planted with Pinot Nero. We have therefore decided to dedicate this name to our Pinot Nero Riserva in memory of that past's choice to look to the future."

TYOPOLOGY:
still red wine

GRAPE VARIETIES:
100% Pinot Nero
coming from the selection of the best parcels of 2 different vineyards on poor soil characterized by clay, sandstone and limestone. These terroirs give us a wine with great elegance and finesse typical of the Montaldese territory.

VINIFICATION:
The grapes are harvested by hand, a part will be de-stemmed while a part of the berries will be kept whole. After a few days of cold pre-fermentation maceration, fermentation will start. Maceration lasts about 10 - 15 days at the end of which after which the must is drawn off. The subsequent refinement will take place into French oak 'tonneaux' barrels for about a year. After a few months' rest in concrete barrels, it will be ready to be bottled. Well suited to aging.

ALCOHOL:
14,5% vol

FOOD PAIRING:
it goes well with feathered game (woodcock, quail, pigeon), hare and snails. Ideal with semi-hard or medium-aged hard cheeses.

SERVING TEMPERATURE:
16/18 °C

Contains sulfites