



CÀ DEL GÈ
ENZO PADROGGI

Montalto Pavese



**OLTREPO PAVESE
PINOT NERO DOC 2017
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:
13 % 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.