



CÀ DEL GÈ
ENZO PADROGGI

Montalto Pavese



**OLTREPO PAVESE
PINOT NERO DOC 2017**

TYPOLOGY:

Slightly sparkling 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 %

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.

Azienda Agricola CA' DEL GE' di Carlo Padroggi e C. Soc. Agr.

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