



CÀ DEL GÈ
ENZO PADROGGI

Montalto Pavese



**PINOT NERO I.G.T. 2016
COSTA DEL VENTO**

TYOPOLOGY:
still red wine

GRAPE VARIETY:
100% Pinot Nero

VINIFICATION:
The grapes come from the Costa del Vento vines situated at 400m asl, where the choice of the cloans and the favourable position, express Pinot Nero at its best. The grapes are hand harvested. After de-stemming and pressing the must and the grape skins undergo an alcoholic fermentation which lasts for about one week during which several pumping overs are carried out. At the end of the alcoholic fermentation the wine is drawn off. After several rackings the wine obtained is left to age in stainless steel tanks where after the malo-lactic fermentation the wine is bottled.

ORGANOLEPTIC CHARACTERISTICS:
ruby red, intense bouquet with reminiscences of small woodland fruit. To the mouth, a mild tannin, the olfatic fruity note is reconfirmed.

ALCOHOL:
13%

FOOD PAIRING:
this young wine is ready to drink.
It is excellent with hors d'oeuvres, risotto, and meat based starters, grilled meats and fresh cheeses.

SERVING TEMPERATURE:
12 / 14 °C