

ANTEO • Oltrepò Pavese DOC Pinot Nero “Ca’ dell’Oca” 2005



GRAPES:
pinot nero 100%

DRINK BEFORE:
2016

Serve at 18/20 °C
in a stem glass
about seven cm
at the rim

\$30

When Trento Cribellati purchased a long-established Oltrepò Pavese farm from a religious order in 1981, it was more as a hobby than anything else. Today, the operation has about 30 high-quota hectares under vine.

THE WINE

Brilliant mid garnet red; elegantly full, spiced clove, cigar and cedarwood aromatics over forest fruits, violets and roses; dry, soft palate, poised, velvety tannins, good acidity and a lingering forest fruits and spice finale with a twist of bitterness.

TRY IT WITH...

Excellent with robust, full-flavored foods such as white and red meat roasts, poultry, including guinea fowl, and feathered game. Try with goose or oven-roasted pheasant.

CONTACT: www.anteovini.it



SPECIAL WINES AND SPARKLERS

Mention Lombardy and people think of manufacturing industry, services and finance. However, the region also has a thriving farming sector with 22,300 hectares under vine, a number that is growing. Today, Lombardy has five DOCG zones, 22 DOCs and 15 IGTs producing a vast range of wines. Long-established production areas like Franciacorta, Oltrepò and Valtellina flank up-and-coming zones such as Valcalepio, Garda and the superb hill of San Colombano, as well as jewels like Scanzo with its Moscato DOCG and the mere 45 hectares of Botticino. The new Terre Lariane IGT covers the hills of Lecco and Como while Brescia's Valtenesi DOC is another welcome newcomer. But the largest wine zone is Oltrepò Pavese, a 15,000-hectare treasure trove of wine terrains and types, including spumantes. The name Franciacorta, of course, is synonymous with sparkling wine, indicating the DOCG, the method and the territory where it is produced. Further east, the creamy, naturally

semi-sparkling red or pink Lambrusco Mantovano accompanies local fare to perfection. In fact, the vineyards scattered



Lombardy's thousands of hectares under vine embrace many different types of vine.

over just about every province give Lombardy a huge range of winemaking environments, from high altitude in the Alps to Mediterranean on the shores of Lake Garda, by way of the hill country of Bergamo, Brescia and Oltrepò and on to the often sun-scorched plains of Mantua. Lombard wine has a long history and is thought to have been made in Valtellina on the Swiss border in preclassical times. The list of native grape varieties is lengthy, ranging from Valtellina's pignola and russola to lambrusco viadanese (es-

teemed even in the 14th century), moscato di Scanzo, whose sweet wine was quoted on the London stock exchange two hundred years ago, groppello gentile, trebbiano di Lugana, vespolina, uva rara and so on. Barbera has acquired a personality of its own in Oltrepò and Valtellina-grown nebbiolo is known as chiavennasca. Not all of Lombardy's many exciting wines can be found abroad, or even elsewhere in Italy, all the more reason to tour the region and sample its products in situ. 🍷

