



CÀ DELL'OCA

Pinot Nero dell'Oltrepò Pavese DOC Riserva 2015

TYPE

Pinot Nero dell'Oltrepò Pavese Riserva DOC.

GRAPE

Pinot Noir (100%).

AREA OF PRODUCTION

The grapes come from two vineyards located in Rocca de' Giorgi (PV): the Cà dell'Oca vineyard planted nearly 30 years ago and the Vigna San Michele vineyard, planted in 1998 using clones 115, 292 and 665.

YIELD

35 hl/ha

SOIL

Calcareous eocenico soil.

PLANTING DENSITY

2900 plants/ha in the Cà dell'Oca vineyard; 5000 plants/ha in the Vigna San Michele vineyard.

ALTITUDE

350 m AMSL

EXPOSURE

South, South-West.

GRAPE GROWING

Eco-friendly grape growing (ex EEC regulation 2078/92 et seq), grassed over soil, integrated pest management approach, using only non-synthetic products. Thinning of the grapes during the Summer if needed.

TRAINING SYSTEM

Cordon training system.

VINIFICATION

Hand-harvesting of the grapes in little baskets. Soft destemming. 36 hours cold maceration, then fermentation at a 26-27 °C temperature for 6-7 days, removing the pomace 3-4 times a day. The wine ages partly in barriques from the Massif Central for 6-12 months and partly in cement tanks. It ages another year in bottle before being put on the market.

ALCOHOL VOLUME

13,60%

TOTAL ACIDITY

5,05 x 1000

PH

3.40

DRY EXTRACT

28 x 1000

TASTING NOTES: COLOUR

Colour is intense ruby red with orange reflections developing over time.

TASTING NOTES: BOUQUET

On the nose it offers an elegant and persistent *bouquet* with aromas of red fruits, exotic spices and a final pleasant wood note.

TASTING NOTES: ON PALATE

The velvety and harmonious palate ends with a long rich finish.

STORING

Store in horizontal position in a dark and cool place. It is best enjoyed after some years of further aging in the bottle.

TEMPERATURE SERVICE

It is best served at a 16-18 °C temperature.

FOOD PAIRINGS

It goes well with roasted meat, poultry and game dishes, and also with ripened cheese.



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