



PERDOMINI

CASTEL SAN GIORGIO

VITICOLTORI DAL 1850



Oltrepo Pavese Pinot Nero Doc *VINIFICATO IN BIANCO STILL*

AREA OF PRODUCTION

Central Oltrepo Pavese in the borough of Santa Giuletta.

VINEYARD PLOTS

There are four parcels on Map sheet No. 7, No. 48. The total amount of the surface is 4,25 ha. Almost SOUTH facing at 240 m A.S.L. Loose, calcareous soil Planting density 2.200 vines/ha. Form of training: traditional Gujot and part of Cordone Speronato. Average age of plants 14/16 years.

VINES

100%Pinot Nero (clones for white vinification) Wine yield /hectare 60/62 hl.

GRAPE HARVEST

Middle of August.

VINIFICATION

Loose pressing, direct and successive fermentation, in thermo-conditioned stainless steel tanks (50 hl. Cad) at 20°C.

FINING

After fermentation (15/20 days), the wine is decanted and filtered and kept chilled until it is bottled.

BOTTLING

Still white wine obtained from red grapes.

TYPE OF PRODUCT

Still white wine obtained from red grapes.

COLOUR

Rice-straw coloured with light green reflections.

FLAVOUR

The taste is slightly tart, but harmonic.

COMBINATIONS

A typical wine for “antipasti” and excellent for pasta and white meat and all kind of fishes.

RECOMMENDED FOOD PAIRINGS

Red and white meat, game, pasta dishes, cheese very flavored and seasoned.

SERVING TEMPERATURE

It should be served at 8°-10°C. It should be drunk within two years of production.