



PERDOMINI

CASTEL SAN GIORGIO

VITICOLTORI DAL 1850



Oltrepo Pavese Pinot Nero Doc

AREA OF PRODUCTION

Lombardy - Oltrepo Pavese Central.

RURAL VINEYARDS

From the paper cadastral maps n ° 7, there are two particles: the No. 46 ha. 0.85 and No. 270 ha. 0.60. Exposure Southeast, at 230 mt. s.l.m. Land medium-textured clay-sandy, slightly calcareous. Planting density 5000 vines/ha. Age plant 1986.

VINES

Pinot Noir (Clone 114-115-459-667) 100%.

GRAPE HARVEST

Third week of September.

VINES

Soft pressing and subsequent fermentation with maceration of the marc for 10/12 days in stainless steel tank at a temperature max of 25 ° C.

AGING

After fermentation (15/20 days) the wine is left in contact with its lees until the month of June following the harvest.

BOTTLING

Since November following the harvest. 40% of the mass is aged in small barrels of new oak for at least 6 and the remaining months in stainless steel tanks.

TYPE OF PRODUCT

“Lively” red wine obtained from the natural fermentation of its own residual sugars.

COLOUR

Ruby red with purple reflections.

PERFUME

Intense and complex. The sensations vinous immediate follow each other floral scents of violets, red berries, cherry, ripe blackberry and plum.

TASTE

The wine is elegant and sweet and velvety tannins are well integrated into the structured body.

RECOMMENDED FOOD PAIRINGS

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

RECOMMENDED GLASS

Crystal goblet with a good capacity (called Baloon). that allows to let the wine breathe and channel it directly into the final of the tongue where they feel better about the typical sensations of red medium bodied.

SERVING TEMPERATURE

Serve at 16°-18° C

ALCOHOL

12.5% vol