



PINOT NOIR

With a distinctive balance with bright cherry notes and hints of red berries, it is big, bold, complex, and the #1 Imported Pinot Noir in America.*

GRAPES

100% Pinot Noir

SERVING SUGGESTIONS

Grilled or roasted red meats, poultry, flavorful vegetarian entrees, risottos. Enjoy with fish such as salmon, tuna and swordfish.

VINEYARDS: Grapes for the Pinot Noir are harvested in hilly areas throughout Provincia di Pavia.

WINEMAKING: The grapes are picked at peak maturity in the second and third weeks of September. Fermentation takes place over 6-8 days under controlled temperatures of 30°C in small stainless steel vats. The wine then is placed in larger oak barrels where it rests on its lees (skins) until release.

ALCOHOL: 12.1%