Principato Pinot Noir, Provincia di Pavia IGT 2023

ICV1112023

Cavit

— Lombardia, Italy

A great value, fresh and juicy, easy-drinking Pinot Nero.

Production

The Pinot Nero grapes are sourced from the Oltrepò Pavese zone, of Pavia, south of the River Po. The vineyards can be found over the hillsides of the Apennines, at altitudes of 200-400 metres. Soils are typically clay with some silt and chalk. The grapes undergo a 6 to 8-day maceration at 26°C. When fermentation is completed the wine is racked to stainless steel tanks, where it remains until malolactic fermentation is complete. The wine then rests in stainless steel and medium-sized oak barrels for at least six months before bottling.

Tasting note

Delicate aromas of sour cherry with light spice and hints of vanilla. The palate is fresh and well-balanced with crunchy redcurrant and red berry characters, gentle tannins and juicy acidity.

Food Match

Drink with grilled chicken or pork dishes and roasted vegetable risotto

ABV:
12.00%

Case/Bottle Size:
6x 75cl

Closure:
Please Select

Appellation:
Provincia Di Pavia IGT

Winemaker:
Anselmo Martini

Grape Varieties:
Pinot Noir 100%

Suitable for:
No

Bottle Barcode:
8007890008019