Avamposti Ventura Pinot Nero, Monferrato DOC 2024

IAR0152024

Azienda Agricola Il Cascinone

— Piemonte, Italy

Excellent Pinot Noir from the cooler slopes of Il Cascinone. Distinctly varietal but with the structure and spice typical of Piemontese reds.

Production

The grapes were cultivated in one vineyard plot with chalk soils, 350m above sea level in the Monferrato hills. After experimenting with earlier vintages to find the best vinification method for Piemontese Pinot Noir Carlo decided to combine the results of two parcels - 50% underwent fermentation in stainless steel with a portion (20%) of whole bunches – whilst the grapes for the remaining 50% were crushed and fermented in large wooden casks. Malolactic fermentation took place in stainless steel. After blending the wine spent 12 months in oak - 75% large cask and 25% barriques - before bottling.

Tasting note

An expressive, complex nose with wild raspberry and crunchy cherry aromas combined with darker, black fruits and a hint of spice. Ripe fleshy fruit is balanced by bright acidity. The finish is juicy and lightly savoury with soft, balanced tannins.

Food Match

Try with Ligurian rabbit stew or Piemontese agnolotti al plin.

ABV:
14.00%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Category:
Sustainable

Appellation:
Monferrato DOC

Winemaker:
Carlo Manera

Grape Varieties:
Pinot Nero 100%

Suitable for:
Vegan

Allergen Info:
Contains Sulphites and No Other Allergens

Bottle Barcode:
8010471006243