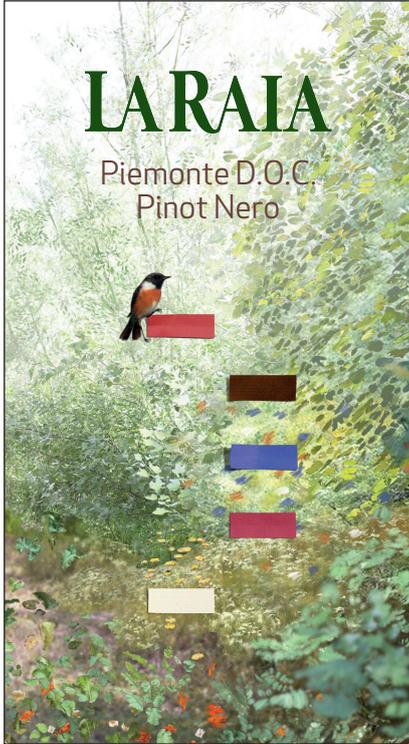




PIEMONTE **doc** PINOT NERO



An elegant and straightforward interpretation in limited production of a classic and unexpected vine.

On the label, the painting "Eutierria" by Teresa Giannico, artistic direction by Andrea Castelletti.

Grape

The bunches we use to produce the Piemonte DOC Pinot Nero are small and compact. Grapes are sourced from a north-facing vineyard, with our typical white soil and are carefully hand harvested at approximately the end of August. The conduction system applied is Guyot.

Winemaker's notes

After a soft bunch-crushing, the must begins a skin contact fermentation with the native yeast. The daily pumping-over provides extraction of the colour and tannins to build the structure. The alcoholic fermentation in stainless steel continues slowly for one week. The racking follows, which is the separation of the liquid from the skins. The wine remains at a controlled temperature of 20°C until the malolactic fermentation is completed. After some transfers that are necessary for the clarification of the wine, it's aged in oak barrels. The bottling takes place after about 12 months; it stays 6 months in the bottle before being released on the market. It is only produced in the best vintages and in small quantities.

Tasting notes

Colour: ruby red with light purple hints.

Aroma: red fruit notes, like raspberry. Floral notes like red rose and violets.

Taste: crisp and juicy, harmonic and balanced with a persistent after taste notes of red fruits and sweet wood.

Perfect pairing

We recommend it with white meat, tasty fish and roasted pork.

But it is a versatile wine and can pair, for instance, with vegetarian cuisine just as well.

Service temperature: between 18 and 20 °C.

Perfect storage

Bottles should be stored in a cool, dry and dark place, at a temperature between 10 and 18 °C.

Società Agricola La Raia s.s. - Strada Monterotondo, 79 - 15067 Novi Ligure - Alessandria - Italy
T +39.0143.743685 - E info@la-raia.it - W la-raia.it