

TENUTA MAZZOLINO



NOIR



Appellation:	Oltrepò Pavese Doc
Grape Variety:	100% Pinot Nero
First vintage:	1985
Vineyard:	3 Ha
Exposure:	North/North West/West
Elevation:	180 to 220 mt asl
Gradient:	40% to 70%
Year of planting:	1988, 2000
Vine density:	6.000
Grape yield:	45 qt
Soil composition:	Clayey-loamy topsoil intermixed with veins of sand, chalky bedrock
Pruning system:	Guyot
Harvest:	Manual harvest in small plastic crates
Fermentation protocol:	Temperature-controlled alcoholic fermentation in stainless steel vats Pre-fermentative cold soaking for up to 5 days. Then, the maceration on the skins last for two to three weeks depending on the harvest quality. Frequent "pigéages" et "rémontages"
Winemaking:	
Elevage:	Malolactic fermentation and maturation in traditional Burgundy "pièces" (228 lt capacity, 30% new oak) for 12 months
Alcohol:	13,5% by vol
Total Acidity:	13,20 g/l
Volatile Acidity:	0,56 g/l
Ph:	3,49
Service temperature:	16° - 18° C
Colour:	Deep, bright ruby red with a garnet edge.
Aromas:	Broad and profound bouquet highlighting the finest Pinot Noir varietal character: an intricate mix of raspberry, pomegranate, tree bark, earth and white pepper. Evolves into curry spice and tart red cherry
Taste:	The palate begins with roasted red berries, earthy accents and some delicate red floral nuances. As the wine evolves, the sweeter red cherry flavors dominate. Silky, elegant textural richness that lingers, leading to gently fading finish. Its lovely textures, supple tannins, juicy acidity, and a lovely length of concentrated fruit are a signature of this site. The concentration into the finish gently fades and remains juicy with spice and dark cherry flavors
Food pairing:	Tuna steak, grilled salmon filet in a wine sauce or classic French recipes such as Grands escargot de Bourgogne, Pigeon aux lardons et champignons, Poulet de Bresse, etc
Wine glass:	

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