



Pinot Nero

INDICAZIONE GEOGRAFICA TIPICA

From the vineyards of the Tommasi family's historic property in the Oltrepò Pavese region of Lombardy, an ideal terroir for the Pinot Nero variety.

TASTING NOTE

A bright ruby red with garnet reflections, it offers an intense yet elegant bouquet that is reminiscent of dried violet petals, ripe wild berries such as blackberries and blackcurrants, along with subtle spicy notes of licorice and green peppercorns.

On the palate it is well-balanced, with velvety tannins and a tangy, persistent finish.

GRAPES

Pinot Nero 100%

ORIGIN

From Guyot-trained vines in hillside vineyards with south-southwest exposures, on clayey soils with a substantial presence of active limestone.

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VINIFICATION and MATURATION

Temperature-controlled maceration in stainless steel (at 24°C). Fermentation and maturation in (previously used) 35 hl oak casks for around 12 months.

ALCOHOL

13% vol.

SERVING TEMPERATURE

16-18°C

SERVING SUGGESTIONS

Excellent with richly-structured dishes such as recipes based on game or red meats, as well as with mature cheeses.

BOTTLE SIZE

750 ml



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