



## Langhe

Denominazione di Origine Controllata

## Pinot Nero

**Type of wine:** Still

**Colour:** Red

**Region:** Piedmont

**Grape Variety:** Pinot nero

**Oenologist:** Lorenzo Quinterno

**Vinification:** Grapes are assiduously handpicked, pressed, and cold-macerated at about 10°C for approximately 24 hours.

Fermentation follows with a progressive rise in temperature up to 25°C.

Extraction of color continues for about 10 days, after which the wine is raked and primary fermentation, less the pomace, is complete.

Malolactic fermentation stabilizes the wine in microbiological terms as the wine continues its ageing on fine lees. Bottling takes place with the arrival of the following summer.

**Tasting notes:** The type of vinification favors fragrance and the cultivar's typical fruit notes; Small red fruit and suggestions of violet waft from the glass. Dry with correct tannins, on the palate the Pinot Nero has a long finish with symmetrical alcohol and acidity providing a velvety texture.

**Pairings:** Ideal for quick snacks, light dishes and fish.

Azienda Vitivinicola PACE di Negro Pietro e Bernardino

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