



CASTEL DEL LUPO

PINOT NERO "DELLA QUERCIA"
ORGANIC AND VEGAN
DOP OLTREPÒ PAVESE

Production zone Estate-owned vineyards occupying approximately one hundred hectares on the hills of the municipal territories of Casteggio and Calvignano

Orientation South, South-East

Elevation 250 m asl

Soil Silty clayey chalky

Grape variety 100% Pinot Noir

Training system Guyot

Vine density 5000 vines per ha

Vines age 15 years

Wine making process The grapes, from organic viticulture, are harvested by hand and subjected to careful selection. After a maceration of eight-ten days, and only when the scents correspond to balanced analytical data, the changeover takes place in stainless steel tanks for malolactic. Later a process of six months aging in tonneaux (second and third passage) of the 30% of the product follows. Finally the Pinot Nero is bottled, and after a three month aging, the wine is placed on the market.

Sensory profile

Appearance Ruby red

Nose Delicate bouquet with scents typical from the undergrowth, as blackcurrant and ripe blackberry

Palate Elegant and rich

Food pairings Excellent with sea fish (sea bass, stone bass) and with middle aged cheese

Service temperature 18 °C

