



CASTEL DEL LUPO

PINOT NERO "ARCHÈ"

BIOLOGICO E VEGANO  
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

**Elevation** 250 m asl

**Soil** Silty clayey chalky

**Grape variety** 100% Pinot Noir

**Training system** Guyot

**Vine density** 5000 vines per ha

**Wine making process** The grapes, from organic viticulture and from our best vineyards are harvested by hand and subjected to a careful selection. A maceration on the skins of eight-ten days takes place at a controlled temperature. After the alcoholic fermentation the wine is decanted and starts the aging phase in French oak tonneau for at least one year. Only when the wine has reached the appropriate taste and flour balance is bottled. Finally, at least after a three month aging, the wine is placed on the market.

#### **Sensory profile**

**Appearance** Intense garnet red

**Nose** Lightly spicy, with scents recalling thyme and liquorice

**Palate** A wine with rich body and character, with balanced tannins

**Food pairings** Excellent with red meat dishes and with aged cheese

**Service temperature** 18 - 20 °C

