

Riserva 110 Noir

D.O.P. Oltrepò Pavese



Wine Description	Still Red Wine
Grapes	Pinot Nero
Production Area	Torrazza Coste and Montebello della Battaglia
Winemaking	Destemmed grapes are softly pressed and macerated in contact with the skins to maximize flavour and colour extraction. The wine is raked off and stored in barriques where the malolactic fermentation takes place. Aged in French oak barriques for 12 months.
Appearance	Still Ruby Red colour wine with delicate purplish glints.
Tasting Notes	<p>Intense long-lasting aroma of black and red berries well harmonized with some delicate sweet spicy notes.</p> <p>A intense and nicely fresh full body wine with a round taste due to the soft melting tannins. Well balanced with a long finish.</p>
Serving Temperature	14°-16° C
Size	75 cl (two or six bottles wooden case)
Alcohol	13 % Vol.
Pairings	Ideal with cured meat, grilled beef and roasted lamb. Pairing well also with seasoned cheese.

Pinot Nero Brut

D.O.C.G. Oltrepò Pavese



Wine Description	Classic Method Sparkling Wine
Grapes	Pinot Nero
Production Area	Hills around Torrazza Coste
Winemaking	The grapes are harvested by hands and carried to the winery using shallow stackable trays and gently pressed. The base wine is fermented at controlled temperature of 16°. After the tirage the second slow fermentation in contact with noble lees lasts for 24 months. During the degorgement only a minimum dosage of “liqueur d’expédition” was added. The wine ages in bottle for 4-6 months before to be released for the sale.
Appearance	Persistent foam with extremely fine perlage. Lemon colour with gold glints.
Tasting Notes	Intense aroma reminiscent of mixed flowers honey. Delicate and long-lasting flavour of candied fruit.
Serving Temperature	6°-8° C
Size	75 cl
Alcohol	12,5% Vol.
Pairings	Perfect for aperitif or throughout the meal. Ideal for a fish menu.

Turchè Pinot Nero

D.O.P. Oltrepò Pavese



Wine Description	Still Red Wine
Grapes	Pinot Nero
Production Area	Torrazza Coste and Montebello della Battaglia
Winemaking	<p>Destemmed grapes are macerated in contact with the skins for 7/10 days and then the fermented at controlled temperature.</p> <p>A small part of resulting wine is transferred in barrels for the malolactic fermentation and then blended with the percentage stored in stainless steel vats.</p> <p>The wine ages in wooden barrel for six months.</p>
Appearance	Still wine of ruby red colour with delicate orange-like glints.
Tasting Notes	Intense long-lasting aroma of fruit and herbs well harmonized with some delicate spicy notes.
Serving Temperature	14°-16° C
Size	75 cl
Alcohol	12,5% Vol.
Pairings	Ideal with cured meat, pasta dishes, roasted lamb and grilled beef.