

CANTINA TÀIA

Pinot Noir

ROSE

Harvest 2022

A year characterized by temperatures higher than usual and low rainfall. A plentiful rain in July, the location of the vineyards on high hills and an early harvest allowed grapes with adequate content of sugar and maturation without water stress. A difficult vintage where the hard work of vinegrowers and cellarhands made the difference about the quality of the wines.

Appellation: Oltrepò Pavese DOC Pinot Nero Rosato

Grapes: Pinot Noir 100%

Years of implant: 2004

Altitude: 436 m s.l.m.

Exposition: North West

Soil: Calcareous clay

Cultivation system: Guyot

Harvest: by hand in small boxes of 20 Kg the third week of September

Winemaker: Nicola Biasi

Analytical data:

Alcohol: 12,80 %

Residual sugar: 1 gr/l

Total acidity: 5,80 gr/l

pH: 3,40



Vinification

White vinification for this Pinot Noir Rose; soft pressing of the whole grapes allows the extraction of the flower must. Static clarification is followed by temperature-controlled (16 °C) fermentation for three weeks.

After racking, the wine is refined in stainless steel tanks before bottling.

Tasting notes

Obtained from Pinot Noir, the most representative grape variety of our area, this wine presents an elegant crystal clear soft rosé color. The nose is fruity with scents of cherry and yellow fruits, citrus notes and aromas reminiscent of wildflowers.

A pleasant sensation of freshness with an interesting prolonged finish.

Food pairing

A perfect companion for appetizers or seafood risotto.

Stefania
Scarabelli