

CANTINA TÀIA

Pinot Nero

RISERVA

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: Pinot Nero dell'Oltrepò Pavese Riserva DOC

Grapes: Pinot Nero 100%

Years of implant: 1999

Altitude: 310 m a.s.l.

Exposition: North West

Soil: Calcareous clay

Cultivation system: Guyot

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

Winemaker: Nicola Biasi

Vinification

Pinot Noir carries out its alcoholic fermentation in concrete tanks for approximately 15 days. During vinification, frequent pumping over is carried out to increase extraction and maintain the characteristic elegance of the grape variety. After racking, the Pinot Noir continues its refinement in French oak barriques for approximately 14 months.

Tasting notes

The best protagonist of our territory, Pinot Noir is intense ruby red, with hints of ripe red fruit, cherries, rose hips and spices prevailing on the nose. The sip is decidedly elegant. Soft and enveloping accompanied by a pleasant freshness and balance.

Food pairing

Excellent to sip with a first course with meat sauce or second courses based on red meat or game.

Analytical data:

Alcohol: 13,00 %

Residual sugar: 0,65 gr/l

Total acidity: 5,5 gr/l

pH: 3,65



Stefania
Scarabelli