

PIDRIN - Lessona DOC

 100% NEBBIOLO

 3-4 YEARS IN BIG BARREL (SWISS OAK)

Structured, harmonious and velvety, Pidrin is a Lessona DOC characterized by the natural elegance of Nebbiolo from Alto Piemonte and Lessona.



GILBERT & GAILLARD - Gold



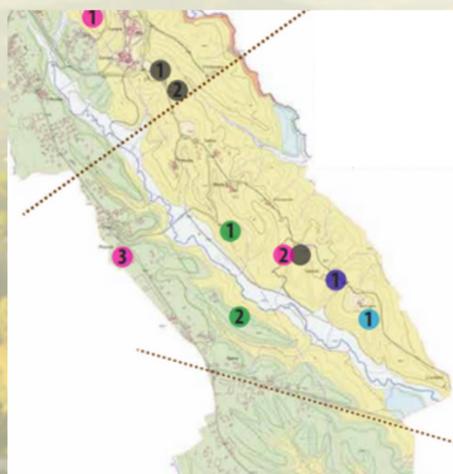
VINI BUONI D'ITALIA - "Crown"



DECANTER - 93 pts



PietroCassina
1 Chioso del Bosco
2 Chignalongo



● THE VINEYARD

Grapes from the vineyards of the Cascina Chignalongo estate (Municipality of Lessona), on land registered as Lessona DOC.

● THE SOIL

Lessona's soil is unique for its combination of clay and limestone. It offers a balanced structure and great finesse to the wines, with a good presence of tannins, but always with a soft and elegant profile. Soils characterized by a mix of clay, sand, limestone and silts, which promote drainage, but retain the moisture needed to express freshness, minerality and finesse.

● **VINETARDS EXPOSURE:** southeast to southwest

● **TYPE OF CULTIVATION:** espalier Guyot

● **ALTITUDE:** 290 m asl

● **DENSITY:** 5,000 grapes per hectare



THE HARVEST PERIOD

Generally around the second week of October.

THE METHOD OF HARVESTING

Careful and strict manual harvesting of grapes in the vineyard, in boxes of 7-9 kg capacity and subsequent further selection in the winery.

THE VINIFICATION

After careful sorting on vibrating table, destemming and soft crushing takes place, dropping the grapes into temperature-controlled steel tanks.

Start of fermentation and maceration on the skins for 7-10 days at a maximum controlled temperature of 28° celsius, repeating punching down and pumping over about twice a day.

AGEING

The wine is racked and matured in oval barrels with a capacity of 15-25 HI (Swiss oak) for about 60 months, followed by bottling and new aging in the bottle.

TASTING NOTES

COLOR

deep ruby red, orange highlights

TO THE NOSE

good minerality, very intense and persistent. The floral timbre based on rose and violet is immediately followed by cherries, red berries to a delicate final voice of spices

ON THE PALATE

good structure and acidity, fresh and delicate. Soft tannins, intense, elegant, savory and persistent

PAIRINGS

Red meats and game: knife-beaten Fassona, braised or roasted beef, stewed venison or venison.

Mushrooms: risotto with porcini mushrooms, tagliatelle with mushrooms.

Cheeses: aged cheeses such as Parmigiano, Gorgonzola, mountain Toma Piemontese.

Traditional dishes: tajarin with truffle or meat sauce, agnolotti del plin, chicken cacciatore.

Ageing potential

Up to 20-30 years

Service temperature

18-20°C

ALCOL 13,5%
PH 4,5-5,4
RESIDUAL SUGAR 0 g/L