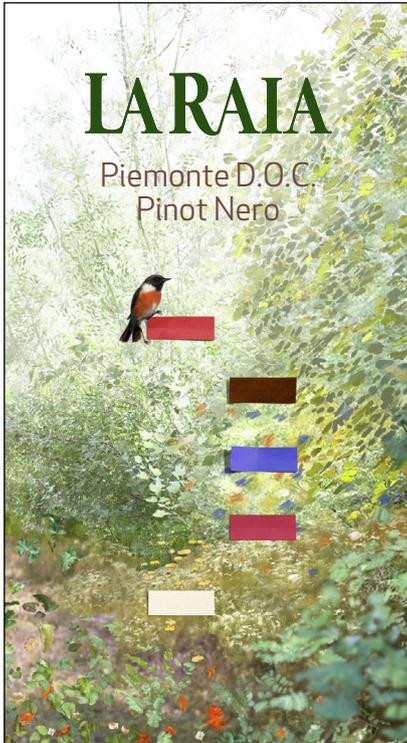




PIEMONTE **doc** PINOT NERO



On the label, the painting "Eutierra" by Teresa Giannico, artistic direction by Andrea Castelletti.

An elegant and straightforward interpretation, produced in limited quantities, of a classic yet unexpected grape variety.

Grapes

The bunches we use to produce the Piemonte DOC Pinot Nero are small and compact. Grapes are sourced from a north-facing vineyard, with our typical white soil and are carefully hand harvested at approximately the end of August. The conduction system applied is Guyot.

Winemaker's notes

After a soft bunch-crushing, the must begins a skin contact fermentation with the native yeast. The daily pumping-over provides extraction of the colour and tannins to build the structure. The alcoholic fermentation in stainless steel continues slowly for one week.

The racking follows, which is the separation of the liquid from the skins. The wine remains at a controlled temperature of 20°C until the malolactic fermentation is completed. After several racking required to clarify the wine, it is stored in stainless steel tanks for maturation for approximately 5 months. This is followed by six months of bottle ageing before it's released on the market.

Tasting notes

Colour: ruby red with light purple hints.

Aroma: red fruit notes, like raspberry. Floral notes like red rose and violets.

Taste: crisp and juicy, harmonic and balanced with a persistent after taste of red fruits.

Perfect pairing

We recommend it with white meat, tasty fish and roasted pork.

But it is a versatile wine and can pair, for instance, with vegetarian cuisine just as well.

Service temperature: between 18 and 20 °C.

Perfect storage

Store the bottle lying down in a cool, well-ventilated space, away from lights and vibrations.

Società Agricola La Raia s.s. - Strada Monterotondo, 79 - 15067 Novi Ligure - Alessandria - Italy
T +39.0143.743685 - E info@la-raia.it - W la-raia.it

