

MARGHERITA
Oltrepò Pavese DOC
Pinot Nero vinificato in rosato
(Pinot Noir vinified as a still rosé wine)

Grape variety: Pinot Noir
Production area: foothills of Casteggio
Soil: lime/clay
Vineyards orientation: NE-NW
Vineyards altitude: 120-160 m AMSL
Training system: simple Guyot
Average age of the vines: 18 years
Vine density: 4,800 vines per hectare
Yield: 1-1.2 kg per vine

Harvest: leaf thinning in late July. The grapes handharvested in 17 kg boxes, carefully selecting the best ones.

Vinification: cold maceration (4 °C) for 24 hours followed by pressing and alcoholic fermentation at a controlled temperature (14 °C) for about 24 days. No malolactic fermentation.

Ageing: 4 months in stainless steel vats.

Sight: pale rosé colour.

Nose: delicate and elegant, with floral notes of rose and fruity notes of pomegranate and tangerine.

Palate: crisp and fragrant. Very precise palate with a hint of salt in the aftertaste. A pleasant and friendly wine.

Vintage: 2022

Date of harvest: August 13th 2022

Date of bottling: March 23rd 2023

2022 production: 3,300 bottles (0,75 l)

Notes about the 2022 vintage: a very hot vintage with minimum rainfall. At the end of the vintage we have observed remarkable temperature variations between day and night. The harvest has been considerably anticipated. The production has been slightly lower than the usual. The grapes were in perfect conditions and of good quality. The correct timing of the harvest ensured a good aromatic expression and right acidity values for all the wines.

Analytical data:

- alcohol: 12.8% vol

- acidity: 59 g/l

- residual sugar: < 0,5 g/l

- sulphites: 80 mg/l

- dry extract: 9.8 g/l

First vintage: 2014