

SILLERY  
Oltrepò Pavese DOC  
Pinot Nero vinificato in bianco  
(Pinot Noir vinified as a still white wine)

Grape variety: Pinot Noir  
Production area: foothills of Casteggio  
Soil: lime/clay  
Orientation of the vineyards: NE-NW  
Altitude of the vineyards: 140-200 m AMSL  
Training system: simple Guyot  
Average age of the vines: 16 years  
Vine density: 4,800 vines per hectare  
Yield: 1-1.2 kg per vine

Harvest: leaf thinning in July. The grapes are hand-harvested in 17 kg boxes, carefully selecting the best ones.

Vinification: the grapes are gently pressed to avoid color extraction. The alcoholic fermentation is carried out at a controlled temperature (15-16 °C) for 20-22 days. No malolactic fermentation.

Ageing: 6 months in stainless steel vats.

Sight: pale straw yellow colour with greenish highlights.  
Nose: intense, with pleasant notes of white flowers and citrus mixed with balsamic overtones.  
Palate: rich, velvety and well-balanced. Medium body.

Vintage: 2022  
Date of harvest: August 13th 2022  
Date of bottling: March 3rd 2023  
2022 production: 28,000 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 usual, but 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: 13% vol  
- acidity: 58 g/l  
- residual sugar: < 0,5 g/l  
- sulphites: 60 mg/l  
- dry extract: 18.7 g/l

First vintage: 1930