



CARILLO

Pinot Nero dell'Oltrepò Pavese DOC



Grape variety: Pinot Noir

Production area: foothills of Casteggio

Soil: lime/clay

Exposure of the vineyards: NW-SW

Altitude of the vineyards: 120-200 m AMSL

Training system: simple Guyot

Average age of the vines: 23 years

Vine density: 5.000 vines per hectare

Yield: 1-1,2 kg per vine

Harvest: the grapes are hand-harvested in 17 kg crates, carefully selecting the best ones.

Vinification: 10% of the grapes are harvested 72 hours in advance to make the pied de cuve (foot stomping and fermentation with indigenous yeasts). Destemming and gentle crushing of the rest of the grapes. Fermentation with indigenous yeasts in stainless-steel vats at a controlled temperature, always kept below 26 °C. 10-day maceration. During the maceration, the wine is punched down and pumped over several times, depending on the kinetics of the fermentation. Malolactic fermentation in stainless-steel vats.

Ageing: 3 months in 27 hl oak barrels and 3 months in stainless-steel vats. No less than 2 months in the bottle before release.

Sight: brilliant ruby red colour.

Nose: intense, with aromas of fruits of the forest and spicy notes.

Palate: fresh, fruity, fragrant and well-balanced. A classic expression of the Pinot Noir grape.

Vintage: 2025

Date of harvest: August 18th 2025

Date of bottling: May 27th 2026

2025 production: 18,000 bottles (0,75 l). Also available in the magnum format (96 bottles).

Notes about the 2025 vintage: the 2025 vintage had an overall ideal climate. Spring, characterised by mild temperatures and well-distributed rainfall, favoured regular bud break and good fruit set. During June and July, the heat was persistent, but did not compromise the health of the vineyards, which remained in excellent condition. The high summer temperatures accelerated the ripening of the grapes, particularly the Pinot Noir for the sparkling wine. The harvest began approximately ten days earlier than in 2024, starting around August 12th. The grapes were healthy and well-ripened, suggesting a higher yield than the previous year and very good quality. Despite the early harvest, the wines display good acidity, great freshness, and are an excellent expression of the terroir.

Analytical data:

- alcohol: 12.95% vol
- acidity: 5.8 g/l
- residual sugar: < 0.5 g/l
- sulphites: 85 mg/l
- dry extract: 30.6 g/l

First vintage: 2014