



LEFIOLE

# ALENÉ

## PINOT NERO DELL'OLTREPÒ PAVESE



Pinot Nero, deemed to be one of the world's most refined wines, finds a perfect home in the Oltrepò Pavese, the second largest producer of this wine variety after Burgundy. The intermediate exposure, fresh terrain and wide temperature range bring out its supreme elegance, in both fragrance and flavour. Our vineyards are situated in Montalto Pavese, one of the most important wine regions of the Oltrepò Pavese, at an altitude of 400 metres. Here, the technological ripening process and polyphenol substances develop side by side up until the moment of harvest, creating a perfect balance between volume and body.

Fermentation lasts around 10-14 days. Temperatures gradually increase as the sugar dissolves and the daily pumping of the wine over the cap takes place in progressively shorter sessions in order to extract the finest tannins.

VARIETY	100% Pinot Nero
TERRAIN	Chalk
SUN EXPOSURE	South-East
VINE SPACING	4500 vines per hectare
TYPE OF CULTIVATION	Espalier, Guyot pruning
YIELD PER HECTARE	80 cubic litres per hectare
HARVEST	Manual, early September
WINE MAKING	Traditional using stainless steel tanks
WINE AGING	6 months in steel tanks
COLOUR	Ruby red with hints of garnet
FRAGRANCE	Currants, wild rose, spices
PALATE	Full bodied with smooth and intense tannins
ALCOHOL	13,5%
TASTING NOTES	Serve at a temperature of 18°C
WINE PAIRING	Mature cheeses, oily cold cuts, soups, meat dishes
BOTTLES PRODUCED	4000

### AZIENDA AGRICOLA PIAGGI ENZO

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