



LEFIOLE

AMADÌ

PINOT NERO DELL'OLTREPÒ PAVESE DOC RISERVA

Thanks to Oltrepò's history and geography, and especially how suited the terrain is to this celebrated variety of grape, they have been making Pinot Nero here since the 19th century. While the focus was once on sparkling wines, attention turned to red in the second half of the 20th century, with plants and clonal selections geared towards this wine's production.

On our family estate in Montalto Pavese, 400 metres above sea level, we have dedicated a small plot entirely to Pinot Nero. We make this wine separately to take full advantage of a winemaking heritage that focuses on low yields and particular aging methods such as phenolic ripening. Wine-making begins with around 10 days of fermentation with pressing drawn out further by daily pumping. There is then at least 12 months resting in small kegs made of French Oak before a generous extraction concludes the process. The wine has an intense aroma of ripe red berries and spices. While on the palate, it is full bodied thanks to its sharp tannins, polished in the final stages of aging.



VARIETY	100% Pinot Nero
TERRAIN	Chalk
SUN EXPOSURE	South-East
VINE SPACING	4000 vines per hectare
TYPE OF CULTIVATION	Espalier, Guyot pruning
YIELD PER HECTARE	5 tonnes per hectare
HARVEST	Manual, early September
WINE MAKING	Traditional using stainless steel tanks
WINE AGING	At least 12 months in small kegs made of French Oak and 12 months in the bottle
COLOUR	Faint ruby red
FRAGRANCE	Blackcurrant juice, wild rose, spices
PALATE	Full bodied with soft tannins
ALCOHOL	13.5%
TASTING NOTES	Serve at a temperature of 18°C
WINE PAIRING	Mature cheeses, grilled meat
BOTTLED BY	IT-PV5033 Italia for Az. Agr. Piaggi Enzo Montalto Pavese, Italy
PRODUCED IN	Italy

Contiene solfiti

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