

TENUTA MAZZOLINO



Terrazze

Provincia di Pavia IGT Pinot Nero

Vineyard name: Fontana, Aurora, Rocca, Corvino

Appellation: Provincia di Pavia IGT Pinot Nero

Grape variety: 100% Pinot Nero

First vintage: 1995

Vineyard: 4 Ha

Exposure: West

Elevation: 180-220 above s.l.

Gradient: 15% to 40%

Year of planting: 2000

Vine density: 5.500

Grape yield: 8000 Kg/Ha

Soil composition: Clayey-loamy topsoil intermixed with veins of sand, chalky bedrock

Pruning system: Guyot

Harvest: Manual harvest in small crates

Winemaking: Destemmed, whole fruit, pre-fermentation maceration and follatura

Elevage: In vats for 6 months

Alcohol: 13,5% vol

Total acidity: 5,50 g/l

Volatile acidity: 0,60 g/l

Ph: 3,46

Service temperature: 16°-18°

Colour: Bright, translucent ruby red

Aromas: Crisp and radiant floral notes with a mix of roses and violets, white pepper, red currant and pomegranate

Taste: Savory, juicy texture with a medium body. The classic Pinot Noir red fruits are evident on the mid palate. The finish is quite long with well integrated tannis.

Food pairing: Charcuterie, ham and other cold meats. Patés and terrines. Classic French dishes with light creamy sauces such as rabbit or kidneys with a mustard sauce, roast chicken, pigeon and lamb chops.



Società Agricola Mazzolino srl

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