

BERTÈ & CORDINI



Ca Nova

Pinot Nero vinificato in Bianco OP D.O.C.

GRAPE VARIETAL:

Pinot Noir 100%

AREA OF PRODUCTION:

Oltrepò Pavese (Southwest Lombardy).

SOIL:

mixed composition, calcareous-clayey.

VINEYARD:

vertical shoot positioned, guyot pruning with low yield (60-70 hl/ha).

HARVEST:

by hand, slightly early (first week of September).

HARVEST DATA:

sugar contents 18-20 %.

Total acidity 6 g/l

pH 3,10

WINEMAKING:

gentle pressing with static clarification at 10° C, followed by controlled fermentation with selected yeasts. The second fermentation takes place in autoclaves at controlled temperature (16 – 18°C).

AGEING:

bottled young, immediately in the spring following harvest.

BOTTLING ANALYSIS:

alcohol 11,5% by vol.

Total acidity 6-7 g/l

pH 3,15

TASTING NOTES:

pale straw-yellow colour. Subtle yet distinct bouquet of fresh flower in the foreground, with a background comprised of hints of fresh white-pulp fruit combined with a very light note of yeast. Fresh and dry on the palate is, savoury and easy to drink.

ALCOHOL VOLUME:

11,5% vol.

BEST SERVED AT:

8-10° C.

SERVED WITH:

as an aperitif with delicate fish dishes.

