Pinot Noir

IGT







APPELLATION

Provincia di Pavia IGT



AREA

Provincia di Pavia, Lombardy



GRAPES

Pinot Noir



ALCOHOL LEVEL

12.5%



SERVING TEMP.

61°-64°F



BOTTLE SIZE

1.5 L



VINIFICATION AND MATURATION

The grapes are vinified with great care in order to express the characteristics of the area to the fullest. After the malolactic fermentation it is aged for 12 months in oak barrels, thus attaining greater harmony and complexity.

COLOR

Ruby-red with bright purplish tones.

BOUQUET

Pleasantly vinous, delicate and fresh, fruity with hints of violets and roses.

PALATE

Broad, soft and rich, with discreet almond notes.

FOOD COMBINATIONS

An excellent food wine to combine with risotto and pasta. The wine goes particularly well with meat dishes, especially with boiled meats and roasts.

LABELS BY WINEMAKER'S COLLECTION

Montepulciano Cabernet

d'Abruzzo DOC Pinot Grigio IGT Chianti DOCG Chardonnay Uncaked

Pinot Noir IGT

Merlot



PRODUCER

Produced and estate-bottled by:

Zonin

via Borgolecco 9, Gambellara (Vicenza), Italy www.zonin.it

 $\boldsymbol{f}/\mathrm{zonin}$



