

OLTRENERO

Oltrepò Pavese is an expression including several worlds: from the prodigious natural variety of soils and terrains, to the historical continuity of grapevine cultivation, favored by the Gallic tribes and revived by the Benedictine monks in the Middle Ages. The unique characteristics of the land and soils, combined with their natural affinity for Pinot Noir, find their finest expression in Oltrenero vinified as a red wine. It is the result of a harmonious encounter with a terroir perfectly suited to enhancing its character, finesse, and elegance.



POGGIO PELATO 2024

In the Estate's finest vineyard, the Poggio Pelato cru, a Pinot Noir from selected French clones, is cultivated and vinified as a single varietal wine, ideal for producing a red of exceptional prestige. This delicate grape variety benefits from excellent exposure on three slopes, enhancing its distinctive characteristics. Although challenging to vinify, it rewards with a complex aromatic profile featuring blueberry, red currant, cherry, and raspberry notes, complemented by hints of vanilla and licorice. Extended ageing in oak further enhances its elegance, balancing firm tannins with remarkable softness and persistence.

APPELLETION
Pinot Nero dell'Oltrepò Pavese Doc

PRODUCTION AREA
Zenevredo, Oltrepò Pavese

HARVEST
2024

GRAPES
100% Pinot nero

HARVEST PERIOD
Third week of September

HARVEST METHOD
Manual

CLIMATE 2024

Budbreak was slightly delayed, but the mild spring temperatures that followed allowed the vine's phenological stages to return to their seasonal averages. As spring progressed, weather conditions became more challenging due to frequent and persistent rainfall, which continued into early summer. Careful and precise vineyard management ensured that the grapes remained in perfect health throughout the growing season. The harvest of Pinot Noir grapes from the Poggio Pelato vineyard took place during the third ten-day period of September and yielded fruit of excellent quality.

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2024

PLANTING DENSITY
4.500 vines/ha

YIELD PER HECTARE
75 q/ha

ALCOHOLIC CONTENT
12,5% vol.

SERVING TEMPERATURE
16° - 18° C

AVAILABLE SIZES
750 ml

AGEING POTENTIAL
8-10 years

FIRST YEAR OF PRODUCTION
1998

SOIL TYPE
Calcareous clayey-limy soil with the presence of malmstone.

TRAINING METHOD
Guyot.

VINIFICATION AND AGEING
The selected grapes are hand-harvested into small crates and vinified with the utmost care. A three day cold maceration is carried out to enhance the extraction of color and primary aromas. Alcoholic fermentation then takes place over five days at controlled temperatures, preserving and enhancing the wine's aromatic profile. After the completion of malolactic fermentation, the wine is aged for 12 months in French oak barriques, gaining greater complexity, balance, and finesse.

TASTING NOTES
COLOUR: Soft ruby red with purple hues.

BOUQUET: Intense and inviting, with aromas of wild berries and blueberry, followed by pleasant notes of toasted almonds and vanilla.

FLAVOUR: Fine on the palate, with good freshness, balanced tannins, and an elegant structure.

FOOD PAIRINGS
Versatile and enveloping, Poggio Pelato is ideal throughout the entire meal. It pairs perfectly with flavorful first courses, stuffed and baked pasta dishes, and also enhances the taste of veal and game.

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