

## PINOT NERO

### PERNERO

PINOT NERO DELL'OLTREPÒ PAVESE DOC

GRAPE VARIETY  
100% Pinot Noir

VINEYARD  
Pozion, Mulinino and Cà Nova

SOIL  
Brown, clay-limestone on sandstone marls with pebbles

EXPOSURE  
South-West, 230 meters above sea level

VINIFICATION  
Destemming-crushing and temperature controlled fermentation at 22-24 °C with maceration in stainless steel tanks. 6 months' maturation on the lees. Bottled in March of the year following harvest.

NOTES  
A fragrant, agreeable young Pinot Noir. Easy to drink, it expresses the aromatic essence of the grape. Scents of wild strawberry and red berries are enhanced by careful processing of the grapes.

PAIRINGS  
Excellent as an aperitif, it goes very well with appetizers, risottos and delicately flavoured dishes. It can be served lightly chilled with fish soups.



**TRAVAGLINO**

IN CALVIGNANO DAL 1868

