

Classico

Fine Wines & Spirit
-est. 2002 -

Les Cretes

Pinot Nero



Varietal: 100% Pinot Nero

Elevation: 650 metres (2,132 feet).

Acidity: 5.5 gr / ltr

Soil: Morenic, melted, sandy, steep slope.

Residual Sugar: gr / liter

Appellation: Valle d'Aosta.

Ph: 3.4 gr / ltr

Exposure: South exposure.

Alcohol %: 13.5

Side note: The Pinot Noir, contrary to the traditional methods it provides The refining of wood, is vinified in steel only, with the purpose of exalting its pleasantness, Finesse and elegance.

Tasting Notes: The nose is full of berry aromas with soft herbs and a hint of grapefruit. The palate is medium to full-bodied with good fruit. The tannins are well-integrated and lead into a pleasantly lingering finish.

Vinification: Fermentation of 8/10 days in stainless steel (temperature controlled 30 Celsius), Daily replenishment. 6 months aging in stainless steel.

Food Pairing: First courses; Salami, red and white meats, frozen, cheeses. For his Characteristics is also indicated with white or blue-baked fish dishes, Grilled or carpaccio.

Accolades

92 pts James Suckling

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