

# ClasSicO

Fine Wines & Spirit  
-est. 2002 -

## Les Cretes Pinot Nero



**Varietal:** 100% Pinot Nero

**Elevation:** 650 metres (2,132 feet).

**Soil:** Morenic, melted, sandy, steep slope.

**Residual Sugar:** gr / liter

**Appellation:** Valle d Aosta.

**Exposure:** South exposure.

**Acidity:** 5.5 gr / ltr

**Ph:** 3.4 gr / ltr

**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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