

ClasSicO

Fine Wines & Spirit
-est. 2002 -

Les Cretes Pinot Noir “Ravei”



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: Transparent and vivid with sliced strawberries, stones and dried rose petals. Stems, too. Full-bodied and driven, with wonderful focus and structure. Classy. Long finish. Dijon clones. So pretty now, but will age beautifully. #10 Top 100 Italian Wines of 2025 .

Vinification: Chilling of the grapes, destemming, followed by cryomaceration of the whole berry for 2 days, fermentation in stainless steel, at 22 Â°C, daily pump up operations. Maturation of 6 months in stainless steel.

Food Pairing: Ham and cheese crespelle, rabbit in olive paste.

Accolades

97 pts James Suckling



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