

“MORO”

Pinot Nero dell’Oltrepò Pavese DOC



Grapes

100% Pinot Noir, from vineyards planted in the 90s.

Soil

2 hectares, with a lot of skeleton and excellent amount of limestone. The vineyards are located in Mairano di Casteggio and San Biagio.

Vineyard Management

Treatments in the vineyard are limited to the minimum, without the use of antiparasitics and synthetic products. The pruning system used is the Guyot for greater quality uniformity.

The rigorous choice of the winery is to obtain a great quality, choosing to have a maximum production of 1.4kg per plant (the yield per hectare is only 70q of grapes for about 5,000 plants).

Conducting directly in the vineyards and in the cellars the research funded by the Bussolera-Branca Foundation, which aims to enhance the agricultural and viticultural heritage of Pavia, we carry out the cultivation of the vineyards with eco-sustainable criteria.

Thanks to the results of some of these researches, in the preparation of

the new plants, during the planting of the seedlings, “attinomiceti” - natural fungi that protect the young roots from the pathologies - have been used, favoring a healthy and ecological growth.

Harvest

The bunches are harvested by hand at different times depending on ripeness and performing a strict selection to eliminate any imperfection. The immediate addition of dry ice allows us to preserve perfumes and avoid oxidation risks, so as to vinify only high-quality grapes.

Wine Making

The berries are gently separated from the stalk and macerated for 3 days at a low temperature of 15 °C, in order to preserve the aromatic potential. Then the must is fermented at a controlled temperature of 25 °C.

Ageing

Once malolactic fermentation has taken place, the wine is stored in stainless steel vats at a temperature of 12 °C.

LE FRACCE
ORGOGGIO DI LOMBARDIA

TENUTA LE FRACCE Soc. Agr. A R.L.

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