

# “PINOT NERO”

Pinot Nero dell’Oltrepò Pavese DOC

Riserva



## Grapes

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

## Soil

2 hectares of stony soil with an excellent percentage of limestone, located at 300 meters above sea level with east exposure, in San Biagio di Casteggio.

The field was left to rest for a few years to regain the organic balance after which the young vines were planted.

## 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.

Annual meticulous pruning to exclude the less uniform bunches before the ripening of grapes in July.

The rigorous choice of the winery is to obtain a great quality, choosing to produce less than a bottle per plant (the very low yield per hectare is only 50q 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 stem to preserve the aromatic potential.

They are then left to macerate for 2 days before intervening, for the next 8 days, with light pumping over and maintaining the temperature control at 25 °C.

## Ageing

After malolactic fermentation is completed, the wine ages for 24 months in barriques - resulting from an assembly of French oak woods from 3 different forests with 36 months of air seasoning - and then for another 6 months in stainless steel tanks before being bottled.

**LE FRACCE**  
ORGOGGIO DI LOMBARDIA

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

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