



LA COSTANZA

1894

DON CARLO

PINOT NERO PROVINCIA DI PAVIA IGT

This noble grape, with an ancient history in our territory, originates an elegant wine. The harvest is manually, picking up the small bunches that are transferred to our cellar as soon as possible to avoid oxidation. Here we get the must from the soft pressing of the grapes. Alcoholic fermentation takes place very slowly in stainless steel tanks where, thanks to the selected yeasts and a controlled temperature of 16-18 °C, to obtain the best aromas and fragrances. The wine remains on the lees until bottling, after which it spends some months in bottle before being marketed.

Production area:	Castello di Santa Giuletta
Grape varieties:	100% Pinot Nero
Soil type:	Clayey
Vine training technique:	Guyot and spurred cordon
Altitude:	200-300 meters above sea level
Exposure to sunlight:	North-East
Plant Density:	5000 plants/ha
Harvest date:	last week of August
Total alcohol content:	12,5% vol (small variations as a function of vintage)
Service Temperature:	8-10°C

ORGANOLEPTIC SHEET

Bright, brilliant straw yellow, the scents are elegant, persistent with exotic floral and fruits; the palate is soft, balanced, naturally lively. It is pleasure as a fresh aperitif or tasted with fish, crustaceans or white meats.

