



LA COSTANZA

1894

POMOGRANATO

PINOT NERO DELL'OLTREPÒ PAVESE DOC

Pomogranato is the name of the locality and the ancient vineyard where our cellar is located from which the grapes for this Pinot Noir Oltrepò Pavese doc are obtained. This vine is known as one of the most difficult red grapes both in the cellar and in the countryside. The grapes selected and collected in boxes are vinified traditionally with maceration, reassembly and délastage if necessary. At the end of fermentation at a controlled temperature, a percentage ages in barriques while the remainder in steel for 12 months before bottling.

Production area:	Castello di Santa Giuletta
Grape varieties:	100% Pinot Nero
Soil type:	Clayey
Vine training technique:	Guyot
Altitude:	150 meters above sea level
Exposure to sunlight:	West
Plant Density:	4000 plants/ha
Harvest date:	the end of August
Total alcohol content:	13,5% vol (small variations as a function of vintage)
Service Temperature:	18°C

ORGANOLEPTIC SHEET

Bright garnet red colour, hints of ripe fruit and spices on the nose. In the mouth we find a pleasant drink with a good body and enveloping tannins.

PRODUCED AND BOTTLED BY SOCIETÀ AGRICOLA LA COSTANZA DI MASSONE E MONTAGNA – SANTA GIULETTA – ITALIA

PRODUCT OF ITALY

CONTIENE SOLFITI – CONTAINS SULFITES – CONTIENT SULFITES – ENTHÄLT SULFITE



ORGANIC WINE
IT BIO 005 AGRICOLTURA ITALIA