

lo Zoccolajo

Cascina in Barolo

Piemonte D.O.C Pinot Nero "Re Noir"

Yield per Hectare

50 qL

Harvest

September

Harvest Method

Manual in crates

Vinification Notes

Fermentation in stainless steel in contact with the skins for 8-15 days, depending on the vintage

Aging Notes

18 months in oak barriques.

Color

Garnet red, not too intense

Aroma

Balanced between spices and red fruits

Taste

Full and intense, with great satisfaction and persistence

Pairings

A wine that pairs well with land dishes but does not shy away from seafood

Serving temperature

14°-18°C

Additional information

Contains sulphites

Origin

Made in Italy



This wine is made from 100% pure Pinot Noir grapes. After the harvest, which is strictly done by hand as per tradition, only the finest grapes are selected based on the vintage. A lower yield and longer aging process make this wine of the highest quality.

Processing

After harvesting, the grapes undergo destemming and gentle crushing, followed by fermentation in stainless steel tanks at a controlled temperature of 25°C. This process involves keeping the must in contact with the skins for about 10 days. After racking, the ideal conditions are created in the cellar for a perfect malolactic fermentation. The wine matures in barriques for approximately 18 months and refines in the bottle for 6 months before being released for sale. Throughout every step, nothing is overlooked; everything is done in respect of tradition while using the most modern methods and equipment.

Tasting notes

Pinot Noir, clearly recognizable in the refinement of its aromas, is well-balanced between spices and red fruits. It has an intense and full flavor, offering great satisfaction and persistence.

Recommended pairing

It can be easily served with national menus as well as international cuisine.