

OLTREPÒ PAVESE



BoscoLONGHINO

VITICOLTORI DAL 1895



“Limodoro”

Pinot Nero dell’Oltrepò Pavese D.O.C.

Obtained from the white vinification of Pinot Noir grapes, thus separating the skins from the must before fermentation. The name derives from the vineyard, which lies close to a hill where daisies bloom and features a protected species of wild orchid.

Color: Bright straw yellow

Aromas: Elegant and intense floral notes and white pulp fruit

Taste: Balanced, harmonious, with a pleasant persistence

Pairings: To be enjoyed young, as an aperitif. Accompanies cold cuts, shellfish and delicate first course

Serving temperature: 6-7 °C

Alcohol content: 12% vol.