

OLTREPÒ PAVESE



BoscoLONGHINO

VITICOLTORI DAL 1895



## “Limodoro”

*Pinot Nero dell’Oltrepò Pavese DOC*

Obtained from the white vinification of Pinot Nero grapes, separating the skins from the must before fermentation.

The name of this wine recalls the location of the vineyard, spread out at the foot of a small hill where daisies and a protected species of wild orchid bloom.

**Color:** bright straw yellow.

**Aromas:** elegant and intense aromas, with floral notes and white-fleshed fruit.

**Taste:** balanced, harmonious, with a pleasant persistence.

**Food pairings:** best enjoyed young, as an aperitif. Pairs with cured meats, crustaceans and delicate first courses.

**Serving temperature:** 6-7° C

**Alcohol content:** 12% vol.