

OLTREPÒ PAVESE



BOSCOLONGHINO

VITICOLTORI DAL 1895



## “Campo dei Graci”

*Pinot Nero dell’Oltrepò Pavese DOC  
Riserva*

Produced from pure Pinot Nero grapes. Vinified in stainless steel tanks at controlled temperature, it matures for approximately one year in French oak barriques, ensuring structure and softness.

The Pinot Nero labels are a tribute to the territory’s traditions and the family’s values. This wine takes its name from the fourth generation of winemakers, Maci, the latter being a nickname for Massimiliano, and his sister Greta.

**Color:** light ruby red with garnet reflections.

**Aromas:** intense, persistent and penetrating with integrated aromas of red berry fruits, cherry and sour cherry, and spiced nuances.

**Taste:** full-bodied, vinous and complex, with flavours ranging from ripe red fruits to pungent spices. All rendered elegant by the finest tannins, ensuring a pleasurable drinking experience.

**Food pairings:** elaborate meat-based dishes, such as feathered game and warm cured meats.

**Serving temperature:** 18-20° C

**Alcohol content:** 13,5% vol.