

OLTREPÒ PAVESE



BOSCOLONGHINO

VITICOLTORI DAL 1895



“Pierico”

Pinot Nero dell'Oltrepò Pavese DOC

Produced from pure Pinot Nero grapes. Vinified in stainless steel tanks at controlled temperature.

The Pinot Nero labels are a tribute to the territory's traditions and the family's values. This wine takes its name from the fifth generation of future winemakers, Pietro and Federico, sons of our winemaker Massimiliano.

Color: pleasant brilliant ruby tone with garnet reflections.

Aromas: intense and penetrating with integrated aromas of red fruits, redcurrant and raspberries, and spiced nuances.

Taste: fruity, with a fine structure, fragrant and characterised by a persistent finish of dynamic freshness.

Food pairings: meat-based first courses, including the traditional braised meat ravioli, and charcuterie boards.

Serving temperature: 16-18° C

Alcohol content: 13% vol.