



IL PECCATORE 2017

PROVINCIA DI PAVIA IGT – PINOT NERO



Grape: Pinot Noir vinified as a semi-sparkling white wine.

Training system: Guyot.

Vines per hectare: 5.700.

Age of the vines: 17 years.

Yield per hectare: 9,5 tons.

Harvest: the grapes are hand-harvested in small bins, carefully selecting the best ones.

Vinification: the grapes are softly pressed to avoid any contact between the free-run must and the skins. The secondary fermentation takes place in stainless-steel vats in a natural way. The resulting *frizzante* wine is characterised by primary fruity aromas.

Alcohol: 13,5% vol.

Tasting notes: semi-sparkling white wine. Straw yellow colour. Fruity, fragrant and harmonious nose. Fresh and well-rounded on palate, with floral notes and a good measure of acidity.

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