

SANTA MARINA®

# SANTA MARINA PINOT NOIR

## Indicazione Geografica Tipica

The Santa Marina Vineyard lies in Oltrepó Pavese, in the province of Pavia (southern Lombardy). This vineyard prides itself on the stone soil and “guyot” trellising system which ensures optimal sun exposure for a more concentrated, robust grape. Grapes are harvested by hand and carefully placed into a gentle press. Grapes are given 10 days of skin contact to soften tannins and enhance complexity.

*ABV:* 12%

*Acidity:* 5.4 g/l

*Color:* Light-Medium garnet

*Bouquet:* Brimming red fruit like raspberry and cranberry jump out on the nose and are immediately followed by warm baking spices

*Palate:* Delectably balanced with a velvety tannin structure giving a mouth watering, robust finish

*Food Pairings:* Truffle Risotto, red meat with mushrooms and a variety of cheeses like goat or any aged cheese

