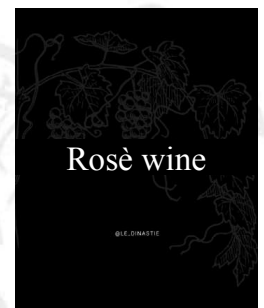


Organolettiche	Features
Visive	Pink color
Visual	Fruity hints of melon and raspberry.
Olfactory	Soft, dainty, good persistence
Gustatory	16° - 18°

VIRGOFLORE

Technical	Features
Wine	Pinot Nero vinified rosé I.G.P.
Gradation	12,5%
Typology	Sparkling wine
Vineguard	Black Pinot 90%, Grey Pinot 10%
Vineyard average production	90 q.li/ha
Exposure	South - West
Raising typology	Guyot
Pruning	Manual
Agronomic management	All of the farming operations are done manually.
Grape's harvest	Manual
Winemaking	Destemming , racking after 10 days, fermentation with perfumes checks
Refinement	In tubs made of inox steel
Minimum refinement in bottle	3 months

**Pinot Nero
vinified rosé
I.G.P.
Province of
Pavia**



With the Pinot grapes produced in the best zones we obtain, after a brief fermentation, this authentic flower, a wine with great perfumes and tastes.

Versatile in combination with different dishes, it becomes sublime if tasted with a fish soup.

