

# PICCHIONI

## ARFENA

### PROVINCIA DI PAVIA IGT PINOT NERO

**Location of the vineyard:** Solinga Valley (Canneto Pavese).

**Soil:** gravel-sand soil.

**Vineyard:** vineyard facing south on a steep hillside. Wide difference in temperature between day and night.

**Grapes:** Pinot Noir.

**Vinification:** we hand-harvest the grapes in 20 kg plastic boxes, carefully selecting the best ones. The grapes are destemmed and crushed. The resultant must ferments with the skins for about 15 days. The wine is then racked and put in used barriques where it ages for 12 months. Finally, the wine ages in bottle for a minimum of 8 months before release.

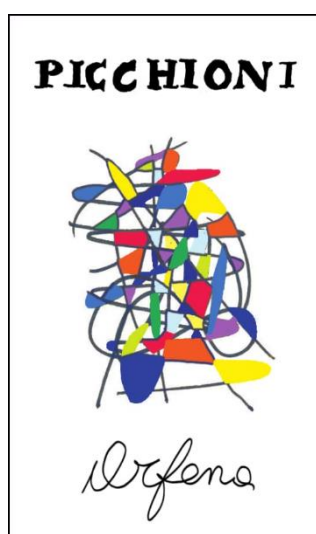
**Tasting notes:** bright pale ruby red colour. Nose with notes of black wild fruits, spices, cocoa, dried flowers and balsamic hints. Elegant and harmonious palate, with a medium body and fine-grained tannins. Long and neat finish.

**Pairing suggestions:** it pairs well with game, lamb and goat dishes. It can be successfully tried with porcini mushroom *risotto* and medium-aged goat's milk cheese.

**Service temperature:** best served at 16-18 °C in a glass with a large bowl.

**Available formats:** 0,75 l bottle.

**Contains sulphites.**  
**Produced in Italy.**



*“Wine  
is a sort of interior humour  
that for a moment  
renders beauty  
to the face of our thoughts”*

Henri de Régnier