



**OLIVA PINOT NERO RISERVA OLTREPO'
PAVESE DOP - CA' DI FRARA**

Vinification: This 100% Pinot Nero hails from the scenic Oliva Gessi, where the calcareous soils and 220-metre altitude imbue the grapes with character. With a southern exposure and a 25% slope, the vineyard employs the Guyot low cordon training system, resulting in 6,600 vines per hectare. After a meticulous harvest in the second week of September, the wine undergoes submerged cap maceration and stainless steel fermentation, followed by 14 months in barriques and an additional six months in bottle, offering exquisite depth and complexity.

Tasting note: Deep ruby-red wine exudes an alluring bouquet dominated by ripe, luscious fruit, showcasing remarkable intensity and elegance. Its captivating mineral undertones add depth, while the finish is refreshingly persistent, leaving a delightful aftertaste reminiscent of vibrant woodland berries. A truly enchanting experience for the senses.

Style	Powerful and Structured Red
Producer	Ca' di Frara
Category	Red
Country	Italy
Region	Oltrepo Pavese
Appellation	Oltrepo Pavese Dop
Grape Variety	Pinot Nero / Pinot Noir
Vintage	2020
Barrel	14 Months
Alcohol Content	13%
Organic & Biodynamic	Sustainable Quality, Yes
Bottle Format	750 ml
Food & Wine Matching	Aged Cheese, Beef, Cheese, Fresh Cheese, Game (Deer - Venison), Lamb, Mature and hard cheese, Meats, Mushrooms, Parmigiano Reggiano, Pasta, Pork, Poultry, Risotto, Veal, Vegetable Dishes, White Meats, Cured Meat

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