

Cordero San Giorgio

SG '67 Pinot Nero Oltrepò Pavese DOC



Vineyard Location: The grapes used to make this wine are harvested from a careful selection of grapes from Cordero San Giorgio's oldest vineyard, planted in 1967 and facing southwest on their estate in Santa Giuletta.

Vinification: The grapes are de-stemmed but not pressed, in order to keep them whole. Cold pre-fermentation maceration is followed by fermentation in temperature-controlled stainless-steel tanks. A short pumpover is performed each day. At the end of fermentation, racking and malolactic fermentation follow in barriques.

Aging: After approximately ten months in French oak barriques of various origins, the wine ages for approximately ten months in large barrels. After that, the wine rests in the bottle for at least ten months before release.

Grape varieties : 100% Pinot Noir

Vineyard age : Planted in 1967

Exposure : Southwest

Soil : Clayey-calcareous

Tasting notes :

Herbaceous and red fruit notes, followed by a delicate spiciness and hints of cocoa and roasted coffee. Dense, yet delicate and silky, with lots of balance. Ideal pairing with pastas and also perfect with main courses, such as wild game, roasts or oily fish. Its freshness also makes it an excellent choice for cured meats and medium-aged cheeses.



Organic

Press Notes

Forbes

2019 93 points

Robert Parker Wine Advocate

2019 90 points

Wine Spectator

2019 90 points

James Suckling

2019 92 points

AG Vinous

2021 93 points

Wine Enthusiast

2019 93 points

