

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.

**Press Notes**

**The Wine Advocate**

2019 90 points

**James Suckling**

2019 92 points

**Wine Enthusiast**

2019 93 points



Organic

