

Cordero San Giorgio

Tiāmat Pinot Nero Oltrepò Pavese DOC



San Giorgio's name comes from the legend of St. George and the dragon. In Babylonian mythology, Tiamat is the mother of the whole cosmos, the primordial goddess of the oceans and salt waters, and is depicted in traditional iconography as a dragon.

The grapes used to make this wine are hand-harvested from nine separate lots and each lot is vinified separately, following different processes in order to express the specific characteristics of each single terroir.

Part of the grapes are de-stemmed but not pressed in order to keep the grapes intact. 10% of the grapes proceed with whole-cluster vinification. Cold maceration precedes temperature-controlled fermentation in stainless steel tanks with short pump-overs carried out daily. At the end of the fermentation, the wine is racked, and malolactic fermentation takes place in stainless-steel tanks. The wine ages in French oak barriques and stainless-steel tanks for several months. Then the single parcels are blended, bottled, and released after resting at least 4 months.

Grape varieties : Pinot Nero

Altitude : 150m - 200m ASL

Vineyard age : Planted in 1990

Exposure : East to South/West

Soil : Clayey-calcareous

Alcohol : 13%

Tasting notes :

Clear and luminous ruby red color. Aromas of small red fruits, along with notes of undergrowth and a slight spiciness characterize the nose. Fresh, lighter in body with pleasant soft tannins on the palate.



Organic

Press Notes

Robert Parker Wine Advocate

2019 90 points

Wine Spectator

2020 90 points

James Suckling

2022 91 points

Wine Enthusiast

2021 90 points

2020 93 points

Gambero Rosso

2020

