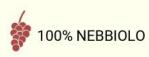
# PIDRIN - Lessona DOC







3-4 YEARS IN BIG BARREL (SWISS OAK)

Structured, harmonious and velvety, Pidrin is a Lessona DOC characterized by the natural elegance of Nebbiolo from Alto Piemonte and Lessona.













### THE VINEYARD

Grapes from the vineyards of the Cascina Chignalungo estate (Municipality of Lessona), on land registered as Lessona DOC.

#### THE SOIL

Lessona's soil is unique for its combination of clay and limestone. It offers a balanced structure and great finesse to the wines, with a good presence of tannins, but always with a soft and elegant profile. Soils characterized by a mix of clay, sand, limestone and silts, which promote drainage, but retain the moisture needed to express freshness, minerality and finesse.

- VINETARDS EXPOSURE: southeast to southovest
- TYPE OF CULTIVATION: espalier Guyot
- ALTITUDE: 290 m asl
- **DENSITY**: 5,000 grapes per hectare



#### THE HARVEST PERIOD

Generally around the second week of October.

#### THE METHOD OF HARVESTING

Careful and strict manual harvesting of grapes in the vineyard, in boxes of 7-9 kg capacity and subsequent further selection in the winery.

#### THE VINIFICATION

After careful sorting on vibrating table, destemming and soft crushing takes place, dropping the grapes into temperature-controlled steel tanks.

Start of fermentation and maceration on the skins for 7-10 days at a maximum controlled temperature of 28° celsius, repeating punching down and pumping over about twice a day.

#### **AGEING**

The wine is racked and matured in oval barrels with a capacity of 15-25 HI (Swiss oak) for about 60 months, followed by bottling and new aging in the bottle.

## **TASTING NOTES**

#### COLOR

deep ruby red, orange highlights

#### TO THE NOSE

good minerality, very intense and persistent. The floral timbre based on rose and violet is immediately followed by cherries, red berries to a delicate final voice of spices

#### ON THE PALATE

good structure and acidity, fresh and delicate. Soft tannins, intense, elegant, savory and persistent

#### **PAIRINGS**

Red meats and game: knife-beaten Fassona, braised or roasted beef, stewed venison or venison.

Mushrooms: risotto with porcini mushrooms, tagliatelle with mushrooms.

Cheeses: aged cheeses such as Parmigiano, Gorgonzola, mountain Toma Piemontese.

Traditional dishes: tajarin with truffle or meat sauce, agnolotti del plin, chicken cacciatore.

Ageing potential

Up to 20-30 years

Service temperature 18-20°C ALCOL 13,5% PH 4,5-5,4 RESIDUAL 0 g/L SUGAR