



Prediomagno®

REGALIS
PIEMONTE PINOT NERO
D.O.C.



AREA OF PRODUCTION

The vineyard is located in the municipality of Grana Monferrato at an altitude of between 240 and 260 metres above sea level on a clayey, limestone soil with a south-west exposure.

GRAPE VARIETY

100% Pinot Noir. Training system, simple Guyot. Harvesting by hand around the middle of September.

VINIFICATION

The grapes in crates are subject to a manual selection that allows only the best grapes to begin fermentation. Soft pressing is followed by fermentation in temperature-controlled steel tanks.

AGEING

For 18 months in casks, then in the bottle, placed horizontally at a controlled temperature.

DESCRIPTION

Ruby red colour. It presents fruity notes to the nose that recall red fruits such as raspberries, blackberries and cherries, with hints of ginger and pink pepper.

On the palate, it is elegant, soft and silky with a particularly enjoyable and persistent taste.

PAIRING

This Pinot Nero is a very versatile wine. The perfect combination is with medium mature cheeses and first courses. Recipes based on marinades in tea, soy sauce, savoury dishes such as broths, soups, consommé, roast meat, red and white meat.

Spicy, complex food but not too hot in the style of Indian cuisine, for example, coriander, ginger, cinnamon and cumin.

STORAGE

It is recommended to keep the bottles horizontal in a cool place (below 18°C), with low light and not subject to temperature changes. It is a ready-to-drink wine and can be kept in the cellar for 6-7 years.

AVAILABLE FORMATS

0,75 L

SERVING TEMPERATURE

17-18 °C