

# MASI

## PINOT NOIR DEL RE

PINOT NERO PAVIA IGT

Pinot Noir Del Re is a fine and elegant wine that expresses the excellence of the Pavia area, where the variety has historically been cultivated and shows unique characteristics of great value, in a product of international scope.

### GRAPE VARIETIES

Pinot Nero.

### TASTING NOTES

**Look:** bright ruby red with purplish hues

**Nose:** purple and red roses, distinctive scents of the variety, with fruity notes of blackberry.

**Palate:** fresh fruit of blackberry, cherry, blueberry, with minty memories and a light final spice. It is a medium-bodied wine, with thin and elegant tannins, which over time evolves more complex notes of leather, undergrowth and aromatic tobacco.

### ENJOYING THIS WINE

Fine and balanced, it is particularly versatile with both territorial and contemporary flavors. It accompanies appetizers with meat crudités, carpaccio and raw ham, risottos and tagliatelle with mushrooms, white ragù or truffle. It matches well with white meat, salmon, and medium-aged cheeses.

**SERVING TEMPERATURE:** 14-16° C

**ALCOHOL CONTENT:** 12% vol.



Pinot Noir del Re is produced in the estate "Casa Re" in the rolling hills of the Oltrepò Pavese. The soil structure and continental climate have favored viticulture for centuries. The Pinot Noir variety, has found ideal conditions here for high-quality results. Furthermore, the Oltrepò is the first area in Italy and the third in the world in terms of distribution of this variety, which expresses, in both still wines and sparkling wines, a distinctive finesse and elegance, marked varietal notes and pleasant drinkability, characteristics appreciated throughout the world.