



Oltrepò Pavese is an expression including several worlds: from the prodigious natural variety of soils and terrains, to the historical continuity of grapevine cultivation, favored by the Gallic tribes and revived by the Benedictine monks in the Middle Ages. Il Bosco is a representation of the many souls of this territory, with its vineyards treated as gardens welcoming the typical varieties of traditional grapes as well as international ones. In particular the Pinot Nero, which finds here the enchantment of a successful matching with the perfect terroir, which in turn exalts its character, finesse and elegance. The intense aromas and seductive traits of the wines of Il Bosco are the exact image of a place of magnificent generosity.

## Poggio Pelato 2017

*An ancient name, which comes to life from ancient testimonies: Poggio Pelato identifies a vineyard that due to its microclimate and the conformation of the soil enhances the varietal characteristics of Pinot Nero, which finds here a favorable asylum. Respect in the vineyard and attention in the wine making cellar are the tools leading to this wine, explicit already in its light yet bright ruby color and featuring intense, precise and defined aromas of currants, rhubarb and a thin dark spice. The sip explodes in a full richness, it is vast and expressive, bright with fruity notes and fresh with a vibrant finish featuring the typical acidity of the vine.*



**APPELLATION**  
Oltrepò Pavese  
DOC



**PRODUCTION AREA**  
Zenevredo,  
Oltrepò Pavese



**HARVEST**  
2017



**GRAPES**  
100% Pinot Nero



**HARVEST PERIOD**  
First week of  
September



**HARVEST METHOD**  
Manual

### CLIMATE

Vintage 2017 was characterized by low rainfall and high temperatures in Oltrepò Pavese, as in the rest of Italy. A mild and dry spring, with flowering occurring earlier than the previous year, was followed by a hot and dry summer, in continuity with previous months. The elevated temperatures in July were mitigated by significant variations between day and night temperatures. This is a determining factor for the formation of aromatic precursors in the grapes until the harvest, which this year took place from 23rd August. The harvest yielded a good quality Pinot Noir, capable of creating a structured, warm and mineral-rich red with great finesse.

**PLANTING DENSITY**

4,500 vines/ha

**YIELD PER HECTARE**

75 q/ha

**ALCOHOLIC CONTENT**

13,5% vol.

**SERVING TEMPERATURE**

16° - 18° C

**AVAILABLE SIZES**

750 ml

**AGEING POTENTIAL**

8-10 years

**FIRST YEAR OF PRODUCTION**

1998

**SOIL TYPE**

Calcareous clayey-limy soil with the presence of malmstone.

**TRAINING METHOD**

Guyot.

**VINIFICATION AND AGEING**

The grapes, harvested with great care, are subject to a cold maceration process for 4 days, followed by fermentation. After the racking, the wine is left to settle and then put in part in 228 l barriques and in part in 25 hl barrels. The malolactic fermentation was left to develop naturally in the barrels in spring with the natural increase in the cellar temperatures. After a year of aging in wood, the wine was left to refine 4 months more in steel and then spent the last 8 months in the bottle. The wine is never clarified, chilled or filtered and, therefore, it retains its strong uniqueness character.

**TASTING NOTES**

**COLOUR:** soft ruby red with purple hues.

**BOUQUET:** clear hints of small ripe red fruits, such as strawberry, blackberry and sweet spices, accompanied by delicate floral hints of rose, calendula and freesia and contoured by a strong mineral note of talc and face powder.

**FLAVOUR:** on the palate it is simultaneously warm, decisive, persistent and fine, with a good acidic bite and pleasant, clearly-evident tannins..

**FOOD PAIRINGS**

Excellent wine for all meals; it combines perfectly with savory first courses, stuffed and baked pasta dishes, as well as with veal meat and feathered game.