

BELLA SERA

Bella Sera® 2013 IGT Pavia Pinot Noir

At Bella Sera, we celebrate the simple moments that make every day special. It's the genuine, unexpected pleasures that put a smile on your face and bring joy to your heart. Our wines are crafted to accompany those wonderful times, and in true Italian tradition, they pair perfectly with family and friends. Savor the moments that make life beautiful with one of our award-winning varietals from some of the most renowned wine-growing regions in Italy.

About the Wine:

Our Bella Sera 2013 Pinot Noir is medium-bodied with flavors of plum and dark cherry, accented by subtle hints of spice. Smooth, soft tannins lead the way to a silky finish with refreshing acidity. In 2013, we blended in 12 percent Lambrusco to add notes of ripe strawberry and pomegranate to the wine. Classic dishes of Provincia di Pavia, especially risotto and polenta, make great pairings for our 2013 Pinot Noir.

About the Region:

We select our Pinot Noir grapes from Provincia di Pavia, a small commune in Italy's northwestern Lombardy region. Situated near Milan along the Ticino River, the region's long, mild days and cool nights allow Pinot Noir grapes to develop rich fruit flavors and balanced acidity.

Viticulture Notes:

The 2013 growing season in Pavia was marked by a cold, wet spring, which gave way to warmer weather in June. Warm weather continued through mid-August, before a cooler-than-usual late August and September prolonged the growing season. This extended hang time allowed Pinot Noir to develop depth of flavor while retaining bright acidity.

Winemaking Notes:

The grapes for our 2013 Pinot Noir were gently crushed and pumped over before fermentation, which occurred in upright stainless steel tanks. Following fermentation, a portion of the wine underwent maceration to draw color and flavor from the skins. Malolactic fermentation paved the way for a full, round mouthfeel.

Varietal Content:	88% Pinot Noir, 12% Lambrusco
Varietal Origin:	IGT Pavia
Alcohol Level:	12%
Titrateable Acidity:	0.6g/100ml
Residual Sugar:	0.48g/100ml
pH:	3.51