



COLOMBO

# Apertura Pinot Nero DOC



- In 2004, the **famous cardiologist, Antonio Colombo**, purchased 9 hectares of vineyards surrounding the Cascina Pastori in Bubbio. It was his long-time passion to build a winery which he accomplished in 2006.
- In 2010, he joined forces with the **renowned winemaker, Riccardo Cotarella**, and the “Colombo Antonio e Figli – Cascina Pastori” winery was officially founded. The daily activities at the winery are currently handled by Antonio’s children, Andrea and Paola.
- The nine hectares are positioned on a hillside amphitheater facing Southeast at an altitude of between 800 and 1300 feet above sea level. The vineyards are planted with **Pinot Noir, Chardonnay, and Moscato d’Asti** grapes, all historic varieties of the area.

**Varietal:** 100% Pinot Noir

**Appellation:** Piemonte Pinot Noir DOC

**Production Zone:** Bubbio, in the Asti Langa region, Piedmont; altitude 250 - 400m a.s.l.

**Soil:** Calcareous – marly

**Vinification:** Hand harvested. Alcoholic fermentation takes place in temperature-controlled stainless steel at 23-25°C. Malolactic fermentation is done completely in oak

**Maturation:** 15 and 18 months in barrels, Tonneaux or large casks, then 6 months in the bottle

The name **Apertura (opening)** describes the spirit of the company, the willingness to undertake a new direction for wine production in the territory. With its intriguing floral attributes, **it is a feminine wine, warm and harmonious**, able to transmit soft sensations linked to a gentle but emphatic tannin, present but not overwhelming.



- *Brilliant ruby red in color with garnet reflections upon aging. On the nose, wild red berry fruits such as cherry and bitter cherry, along with floral notes of rose hips and spices like vanilla and licorice. The palate is warm and harmonious with elegant but decisive tannins. Good structure on the finish which predicts a fascinating evolution of the wine.*
- *It pairs with roasted meats, mushrooms, and aged cheeses.*

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