



Petro Vaselo

Otarnita Pinot Noir

Otarnita Pinot Nero by Petro Vaselo is a delicate and elegant red wine, expressing finesse and aromatic precision. It opens with notes of red berries, rose petals, and subtle earthy hints. The palate is smooth and refined, with silky tannins and a graceful finish.

Flavor profile

Ruby red color with slight garnet reflections. Aromas of red fruits and vanilla. Soft tannins contribute to a velvety smooth mouthfeel with flavors of red cherries, plum and oak.

Food paring

Pair with white meats such as roasted chicken or turkey.

Tasting notes

Unique and unrepeatable, here is a fascinating interpretation of these grapes. It contains light floral and cherry notes, with soft tannins leaving a balsamic aftertaste. Fresh herbs, discreet vanilla, and red berries lead way to a quite elegant finish.

Winemaking

Fermentation in conical steel tanks for 30 days. Malolactic fermentation in 225 l sized oak barrels for 12 months.

Appellation

DOC

Region

Recas

Country

Romania

Wine type

Red

Blend

Pinot Noir

Vintage

2022

Alcohol %

12.5

Bottle size (ml)

750

Elevation

656

Vineyard

Clayey-marshy soi;

Harvest

Hand-harvested