

Piemonte Doc Pinot Nero "Apertura"

Denomination: Piedmont Pinot Noir

Varietal: Pinot Noir

Altitude: 250 - 400 mt above sea level

Terroir: calcareous - marne

Age of the vineyards: 6-60 years

Training system: Guyot

Density: 5200 plants per hectare

Production per hectare: 60 quintals

Grape to wine yield: 65%

Alcoholic fermentation: stainless steel at 23-25° C

Malolactic fermentation: completely done in oak

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

Color: Brilliant ruby red tending to garnet reflections upon aging.

Bouquet: hints of enticing mature small wild red berry fruits like cherry, bitter cherry, floral notes of rose hips and spices upon opening like vanilla and intense licorice.

Flavor: warm and harmonious, soft sensations due to elegant but decisive tannins. Good structure and persistence predict a fascinating evolution of the wine.

Alcohol content: 13,50% vol.

Total acidity: 5,10 g/l.

pH: 3,65

Dry extract: 25 g/l.

Serving temperature: 16-18°C after having opened the bottle a few hours earlier.

Food Pairings: it goes well with first and second light and moderately structured dishes, Excellent with fresh and medium mature cheeses.

Winemaker: Riccardo Cotarella

