

Piemonte Doc Pinot Nero "Apertura Maxima"

Name of the wine: Apertura Maxima 2011

Denominazione: Piedmont DOC Pinot nero

Grape variety : 100% Pinot Nero.

Altitudine: 300 mt. s.l.m.

Soil: calcareous marl

Age of vineyard: 10 years

Sistema breeding: Guyot

Density planted: 5200 plants per hectare

Yield: 50 q.li

Yield grapes into wine: 65%

System of vinification: cold maceration on the skins
for 4-5 days.

Alcoholic Fermentation: in stainless steel at 20-22 °C

Malolactic Fermentation: completely done in legno

Affinamento: 15-18 months in Barrique, Tonneaux or casks,
then in bottle for at least 15 months

Colore: deep ruby red.

Bouquet: very elegant, complex and intense, with notes of
currant, immediate and very noticeable, is accompanied by
those of black cherry, with typical notes of red fruits and a
floral violet.

Palate: In the mouth it releases all of its elegance, very
structured, with fine tannins and well polished , a balanced
minerality and a pleasant final freshness. Shows great
complexity still ongoing for this Pinot Noir fore long aging.

Alcohol: 14.50% vol.

Total acidity: 5,60 g/lt.

pH: 3,52.

Dry extract 26,2 g/lt

Serving temperature: 16-18 °C

Food pairings: cheese to medium and long seasoning
beef meat or light meat or bird game.

Winemaker: Richard Cotarella

