

PINUAR 2013



EN Denomination: Red pinot noir I.G.P. Verona.
Grape variety: Pinot Noir varietal grapes.
Territory: Morainic hills.
Geographical location: S. Giorgio in Salici (Sona); a hilly area.
Altitude: 150-250 meters above sea level
Vineyard exposure: South-West.
Type of soil: Light sandy .
Training system: Guyot simple.
Average age of vines: 10 years.
Planting density: 6000 vines per hectare.
Harvest: grapes harvest mid, late September.
Crushing: Soft crushing of the destemmed grapes.
Fermentation: in stainless steel at a controlled temperature and daily and periodical delestage in contact with the skins. Malolactic fermentation took place in November in barriques and tonneaux.
Aging: maturation in new French barrels and tonneaux for 18 months and in bottle for 1 year.

Analytical data:

Alcohol: 13% Vol.

Total acidity: 5,18 g/l

Residual sugars: 2,7 g/l

Ph: 3,47

Dry extract: 28,1 g/l

Vintage characteristics: I strongly wanted to do a pure pinot noir varietal wine because it's the red wine for excellence from an important vine but also very difficult to manage. But, aided by a satisfying 2013, the result is excellent and a reward for all the sacrifices and care in creating this vine.

The ripening of the grapes thanks to the favorable climate and the remarkable thermal excursion in 2013, has allowed the growth of a long-lived wine that will offer characteristics related to the features of the land.

Organoleptic properties: Ruby Red color, bright in some parts with a luster and transparency typical of pinot noir.

To the nose, notes of graphite, coffee, dark fruits, carob and Laurel, nutmeg.

The mouth begins with toasted notes of floral sensations of rose, raspberry, black currant with small balsamic streaks. Rather long and persistent finale, supported by an harmonized acidity balanced by well-integrated tannins that leaves the mouth with spicy sensations (sarawak pepper) of great pleasantness.

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