

PINUAR 2016



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: About 6,000 vines per hectare.
Production: 50q/Ha
Harvest: Exclusively by hand in mid-September.
Crushing: Soft crushing of the destemmed grapes.
Fermentation: In stainless steel at a controlled temperature and daily and periodical pump-over and delestage in contact with the skins. Malolactic fermentation took place in November in barriques and tonneaux.
Ageing: Maturation in new barriques and tonneaux for 18 months, then in bottle for 1 year.

Analytical data:

Alcohol: 13% Vol.

Total acidity: 5.90g/l

Residual sugars: 2.6 g/l

Ph: 3.45

Dry extract: 30 g/l

Vintage characteristics: This vintage is a further confirmation of the suitability of the soil of the Morainic hills with its limestone quota of 50%. The season was balanced with beautiful nocturnal temperature ranges that favoured the prominent acidity of this vintage. It lends itself to obtaining a great Pinot Noir that only patient ageing in the bottle will lead to its maximum expression.

Organoleptic properties: Ruby red colour, bright in some parts with a shine and transparency typical of Pinot Noir.

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