



## PINOT NERO

2018

**Designation:** ..... Pinot Nero I.G.P. Verona  
**Grape Varieties:** ..... Pure Pinot Nero  
**The Territory:** ..... Morainic Hills  
**Geographical Location:** ..... S. Giorgio in Salici (Sona) hill area  
**Altitude:** ..... 150 – 250 m.a.s.l.  
**Vineyard Exposure:** ..... Southwest  
**Soil Type:** ..... Sandy Loam  
**Training System:** ..... Simple Guyot  
**Average Age of Vines:** ..... 25 years  
**Planting Density:** ..... About 6000 vines per hectare  
**Production:** ..... 50q/Ha  
**Harvest:** ..... Exclusively by hand in the first half of September  
**Crushing:** ..... Gentle crushing of destemmed grapes  
**Fermentation:** In stainless steel at controlled temperature with daily pump-overs and periodic delestage in contact with the skins. Malolactic fermentation carried out in November in barrique and tonneau  
**Ageing:** Maturation in new barriques and new tonneaux for 18 months, and aging in bottle for 1 year

### ANALYTICAL DATA

<b>Alcohol Content:</b> .....	13% Vol.	<b>Total Acidity:</b> .....	6,15 g/l
<b>Residual Sugars:</b> .....	2,3 g/l	<b>Ph:</b> .....	3,38
<b>Dry Extract:</b> .....	23 g/l		

**Characteristics of the Vintage:** This vintage too confirms the vocation of the Morainic Hills terrain with its 50% limestone content.

The season was balanced, with pleasant nighttime temperature swings that enhanced the acidity of this vintage. The result promises a great Pinot Noir, which only patient bottle aging will bring to its fullest expression.

The ripening of the grapes, thanks to the favorable climate and significant thermal excursion in 2017, allowed the birth of a wine that will be long-lived and will offer characteristics linked to the land.

**Organoleptic Examination:** Ruby red color, in some aspects brilliant with a brightness and transparency typical of Pinot Nero.

On the nose notes of graphite, coffee, dark fruit, bay leaf, carob, and nutmeg.

The palate starts with toasted notes, floral sensations of rose, raspberry, currant, with a distinct hint of rhubarb. The finish is rather long and enveloping, supported by a balanced acidity balanced by well-integrated tannins that leave in the mouth spicy sensations (Sarawak pepper) of great pleasantness.