




PINOT NOIR 2020


Grape variety: Pinot Noir


Viticultural Practices:

 farmed according to biodynamic methods of viticulture,
 Demeter certification


Description:

 ruby-red with a garnet shimmer

 fresh aromatics, fruity
(red berries, cherry) mineral


 medium-bodied, varietal tipicity,
spicy, fruity, soft
Best to be drunk: 2-5 years

Suggested food:

 white meats, beef, lamb,
poultry, duck, venison, cheeses

Origin:

 selected vineyards in Pochi and Appiano.
Altitude: 300 to 450 metres a.s.l. (980 - 1,500 feet)

 sandy, loamy soils and partly with high
content of limestone

Vintner partners: 2

Vinification:

Fermentation: maceration in stainless steel tanks.

Maturation: concrete vessels and casks (approximately 12 months)

Alcohol: 11% by vol.

Acidity: 5 g/litre

Label:

Every label of the Classical Grape Varieties features one of the winery's foundational values, symbolized through natural elements of the vineyards and cellar. The subject of this label stands for *Attention to Detail*.

