



## PINOT NERO

### **Category**

Vino Rosso di Toscana I.G.T.

### **Production zone**

Montepulciano

### **Grape varieties**

100% Pinot Nero

### **Training system**

Spur pruned cordon and Guyot

### **Yield**

5 tons per hectare

### **Fermentation and ageing**

Vinification in French oak tonneaux of 500 l. Maceration on the skins for 10-15 days. Daily manual punching down from the second day of alcoholic fermentation and spontaneous malolactic fermentation in French oak tonneaux of 500 l. Aging period of 12-15 months in French oak tonneaux of 500 l

### **Suggestions with food**

Moderate to well-structured dishes; it pairs well with fish and seafood dishes, carpaccio of meat or fish, filled or baked pastas, truffle condiments, grilled or roasted meats and medium to well-aged cheeses.

### **Serving temperature**

64° Fahrenheit (18° Centigrade).

### **Number of bottles**

3,000