

APERTURA
PIEMONTE
DENOMINAZIONE DI ORIGINE CONTROLLATA
PINOT NERO



Grapes: Pinot Noir.

Altitude: 250 - 400 m. above s.l.

Soil: calcareous - marly.

Training system: Guyot.

Plant density: 5200 plants per hectare.

Production per hectare: 60 quintals.

Grape to wine yield: 65%.

Alcoholic fermentation: stainless steel at 23 - 25 °C.

Malolactic fermentation: completely done in oak.

Maturation: 15 - 18 months in barrels, tonneaux or large casks, then in the bottle for 6 months.

Color: brilliant ruby red tending to garnet reflections upon aging.

Bouquet: hints of enticing mature small wild red berry fruits like cherry, bitter cherry, floral notes of rose hips and spices upon opening like vanilla and intense licorice.

Taste: warm and harmonious, soft sensations due to elegant but decisive tannins. Good structure and persistence predict a fascinating evolution of the wine.

Alcoholic degree: 13.5% vol.

Total acidity: 5.10 g/l.

pH: 3.65.

Dry extract: 25 g/l.

Serving temperature: 16 - 18 °C.

Master winemaker: Riccardo Cotarella.

Winemaker: Daniele Carboni.



COLOMBO