

DON L PINOT NERO



Grape variety: 100% Pinot Noir
Altitude: 650/700 meters above sea level
Exposure: North-South
Vines per hectare: 4,500
Pruning method: spur cordon

Vinification and Ageing

Yield: 25 tons per hectare
Harvest: beginning of September
Harvesting method: by hands, in boxes
Fermentation: in small 5hl French oak barrels for approximately 20 days, followed by post-ferment maceration for another 10 days with the occasional punching down of the cap
Ageing: 16 months in small French oak “tonnaux”, during which the wine is racked twice
Bottling: the wine is released for sale 6 months after bottling

Tasting notes

Color: intense ruby red
Aroma: hints of wild berries, spices and cherries
Palate: balanced, predominantly tannic without being invasive, good persistent acidity

ANDREA FORMILLI FENDI

Azienda Agricola Le Corgne