

# PNTN 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:** 45 tons per hectare  
**Harvest:** beginning of September  
**Harvesting method:** by hands, in boxes  
**Fermentation:** temperature-controlled fermentation at 26°C max, for approximately 20 days, followed by post ferment maceration for another 10 days  
**Ageing:** for 18 months in French barrels, 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:** intense and complex aromatic bouquet, a combination of elderberries, sour cherries and wild berries with hints of wild mint and spices  
**Palate:** balanced, essentially tannic without being invasive; a good acidity that conveys persistence

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