

MAXIMA  
PIEMONTE  
DENOMINAZIONE DI ORIGINE CONTROLLATA  
PINOT NERO



**Grapes:** 100% Pinot Nero.

**Altitude:** 300 m. above s.l.

**Soil:** calcareous - marly.

**Training system:** Guyot.

**Plant density:** 5200 plants per hectare.

**Production per hectare:** 50 quintals.

**Grape to wine yield:** 65%.

**System of vinification:** cold maceration on the skins for 4 - 5 days.

**Alcoholic fermentation:** in stainless steel at 20 - 22 °C.

**Malolactic fermentation:** completely done in oak.

**Maturation:** 15 - 18 months in tonneaux & big oak casks, then in bottle for at least 15 months.

**Color:** deep ruby red.

**Bouquet:** complex, very elegant and intense bouquet, with the note of currant, black cherry, fresh red fruits and a floreal violet, immediate and well perceptible.

**Taste:** in the mouth the wine releases all of its elegance, very structured, with fine tannins and well polished, a balanced minerality and a pleasant final freshness. This Pinot Noir shows great complexity suitable for long aging.

**Alcoholic degree:** 14.5% vol.

**Total acidity:** 5.60 g/l.

**pH:** 3.52.

**Dry extract:** 26.2 g/l.

**Serving temperature:** 16 - 18 °C.

**Master winemaker:** Riccardo Cotarella.

**Winemaker:** Daniele Carboni.



COLOMBO