

PINOT NERO

PIEMONTE

DENOMINAZIONE DI ORIGINE CONTROLLATA



Grapes: Pinot Noir.

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

Soil: Calcareous - Marne.

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: in oak stainless steel.

Maturation: in the bottle for 6 months.

Color: brilliant ruby red.

Bouquet: hints of enticing mature small wild red berry fruits like cherry, bitter cherry, floral notes of rose hips.

Taste: warm and harmonious, soft sensations due to elegant but decisive tannins. Good structure and interesting evolution in time.

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

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