

# 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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