

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