

APERTURA
PIEMONTE
DENOMINAZIONE DI ORIGINE CONTROLLATA
PINOT NERO



Grapes: Pinot Noir.
Altitude: 250 - 400 m. above s.l.
Soil: calcareous - marly.
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: completely done in oak.
Maturation: 15 - 18 months, tonneaux & large casks, then in the bottle for 6 months.
Color: brilliant ruby red tending to garnet reflections upon aging.
Bouquet: hints of enticing mature small wild red berry fruits like cherry, bitter cherry, floral notes of rose hips and spices upon opening like vanilla and intense licorice.
Taste: warm and harmonious, soft sensations due to elegant but decisive tannins. Good structure and persistence predict a fascinating evolution of the wine.
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