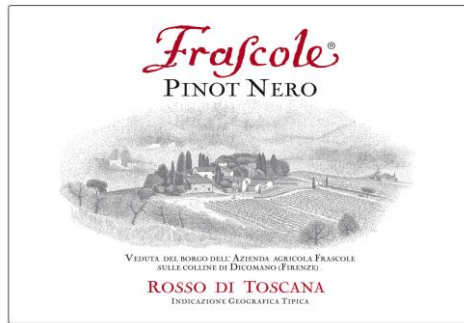


# PINOT NERO



## Rosso di Toscana

Indicazione Geografica Tipica

**Name of the wine:** "Pinot nero"

**First year of production:** 2016

**Agriculture:** organic since 1999

**Description of the vineyards:** The soil composition is a clay loam originated by the geological formation called "Marl of Vicchio"(marl and clay marl).

**Altitude:** 250 meters

**Exposure:** west

**Pruning technique:** unilateral cordon

**Planting years:** 2001

**Plants density:** in the new vineyards 5.000 plants per hectare

**Grape varieties:** 100% Pinot Nero

**Vinification technique:** The harvest (completely done by hand) starts towards the beginning of September . The grapes are collected in small boxes(maximum content. The boxes are moved to a terrace situated on the roof of the cellar where the grapes are destemmed. The fermentation takes place in opened tonneaux or little cement tanks. The wine is then transferred in oak barrels where the malolactic fermentation takes place. The wine lies in the barriques for about 18 months. Later we transfer it into concrete containers and after 6-8 months we bottle it. The wine is aged in the bottles for 2 years.