



## Langhe doc Pinot Nero

**Grape:** Pinot Noir

**Soil:** Compact with a prevalence of limestone and clay.

**Vineyard:** The grapes used to make this wine come from an estate-owned vineyard near our winery.

**Altitude:** 220 to 240 m above sea level.

**Vine training system:** Guyot modified to bow.

**Vinification:** The grapes are crushed and destemmed, then the must ferments in temperature-controlled steel tanks.

**Ageing:** After being drawn off, the wine ages in small to medium-sized French oak barrels.

**Bottle ageing:** After bottling, the wine ages in bottles laid down in the silence and darkness of our cellar.

**Sensory characteristics:** Colour ranging from soft to deep ruby red depending on the vintage. Bouquet featuring fruity scents such as fruits of the forest and cherries, with spicy notes of pepper. The wine captivates the palate with enveloping, elegant tannins and its structure and body which make it a wine suitable for very long ageing.

**Pairing:** The perfect match for game, braised meats, red meats and mature cheeses.

**Serving temperature:** 14/16°C.

**Storage:** The best place to store the wine is in an underground cellar, at a constant temperature, away from light and noise.

