



PINOT NERO

Denomination: IGT Toscana Rosso

Grapes: 100% Pinot Nero

Vineyards location: Montalbano, Cecina di Larciano

Vineyards characteristics: Hills of Montalbano are at 500 metri above the sea level. The soil is characterized by loose soil rich in silica and limestone.

Vineyards training: Guyot.

Wine fermentation: In small containers with manual punching down

Wine aging In 500HL tonneau for 12 months.

Tasting notes: Ruby red in color, it presents notes of black fruit and sweet spices. Balanced, with elegant tannins, it also echoes the olfactory sensations on the palate.

Alcohol: 13% Vol.

Serving temperature: 13-14 °C

Annual production: 1.500-2.000 btl

