



VALLEPICCIOLA  
TOSCANA

# Pievasciata Pinot Noir

INDICAZIONE GEOGRAFICA TIPICA

## DENOMINATION

Igt Toscana

## AREA OF PRODUCTION

Pievasciata, Castelnuovo Berardenga (SI)

## GRAPE VARIETY

Pinot Noir 100%

## ALTITUDE

420 m a.s.l.

## VINEYARDS

Vineyards of Vallepiciola

## TYPE OF SOIL

Limestone and clay with presence of marl and limestone

## DENSITY OF VINES

5.000 vines/ha

## TRAINING SYSTEM

Guyot

## HARVEST

Manual harvest at the end of August; yield q/ha: 60

## VINIFICATION

In temperature-controlled wooden conical tanks. Post-fermentation maceration for 7 days. After racking, malolactic fermentation in second and third pour barriques. Ageing in wood for 6-8 months

## AGEING

Barriques for about 6-8 months

## BOTTLE FINING

3 months

## AGEING POTENTIAL

1 - 2 years

## SERVING TEMPERATURE

16° C



## TASTING NOTES

Pale ruby red colour with violet reflections, on the nose wild strawberry, cassis and pomegranate. In the mouth great freshness, medium persistence.

## PAIRING

At the serving temperature of a red, it goes well with earthy ingredients such as mushrooms and lentils. Cooler, it is also delicious with fish dishes such as cacciucco or tuna tataki.

## AVAILABILITY

750 ml

**VALLEPICCIOLA SOCIETÀ AGRICOLA S.R.L.**

Loc. Pievasciata, 21 - 53019 Castelnuovo Berardenga, Siena - Italia

Tel. +39 05771698718 | [info@vallepiciola.com](mailto:info@vallepiciola.com)

[vallepiciola.com](http://vallepiciola.com)

