

## 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 Vallepicciola

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

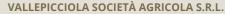
Pale ruby red colour with violet reflections, on the nose wild strawberry, cassis and pomegranate. In the mouth great freshness, medium persistence.

Ψ4 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



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