



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 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.



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.

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