

# PINOT NOIR

## 2009

**Grape variety:** Pinot Noir.

**Description:** medium ruby colour with a garnet shimmer. Clean, uplifted somewhat earthy varietal aroma: notes of red fruit, cherries and some spiciness. Fruity, mild flavour, medium-bodied. Fresh finish with good length. Elegant style. This wine will drink well, when cellared under proper conditions, for at least 3 to 5 years.

**Suggested food:** white and red meat, poultry, duck, venison, cheeses.

**Origin:** different vineyards in the Mazzon area above the village of Egna at an altitude of 300 to 450 meters (980 - 1,500 feet). Sandy, chalky and loamy soils. Quite cool mesoclimate.

**Age of the vines:** 10 – 40 years.

**Harvested:** 2 - 22 september 2009.

**Yield:** 56 hl / ha.

**Vinification:** fermentation and extended maceration in stainless steel tanks. Maturation for 15 months in large casks (Slavonian oak).

**Alcohol:** 13 % by vol.

**Acidity:** 4,7 g / litre.

**Bottled:** June 2011.

**Release:** September 2011.

