

DECUGNANO PINOT NERO

PINOT LAGO DI CORBARA DOC

This 100% pinot noir is ruby red. The bouquet is ample, intense, typical of Pinot Noir. At the taste this wine is rich, bodied, intensely sapid.

Vintage: 2003

Grapes: 100% Pinot Noir.

Refining: In barriques for six months in natural caves, at ideal temperature and humidity. Then in bottles for six months.

Alcohol: 12.5% vol.

Total Acidity: 4.9 g/l.

Residual Sugar: Less than 2 g/l.

Serving: At a temperature of 16°-18° C (61°-64° F).

Combinations: Best with strong and savory dishes such as roasts, game, red meat and solid cheese.

Aging: It is excellent around its fourth year of age.

Vineyards, Harvest and Vinification

Vineyards: Planted in 1997. Facing north.

Pruning: Spurred cord, with 8-12 buds per vine. In July, where necessary, some bunches were cut off from the laden grapevines.

Harvest: Hand picking, in small cases. It took place on August 20th 2003.

Production: 4,200 kg of grapes per hectare (1 hectare = 2.5 acres).

Vinification: The stalks were removed and then the grapes were pressed very softly. The soaking with the grapes lasted 16-16 days. The grape yield in must was 65%.

Sugar: 20° Babo (23° Brix).

Fermentation: In stainless steel vats at 18°-28°C (64°-82°F) for 16 days.

Available in 750ML bottles



DECUGNANO DEI BARBI