

Pat'em

Garda Pinot Nero DOC

Altitude

Between 150 and 200 mt. above sea level.

Soil composition

Fluvial terroir with gravel bits and clayish layers.

Density

6250 Vines per hectare.

Wine Making

Alcoholic and malolactic fermentation of the must inside the innovative barrels dedicated to the "Vinification Intégrale®". Around 2,5 months. Maceration on the noble lees to exalt the aromas. Soft pressing.

Ageing

12 months in Tonneau of 500 Liters made of French Rovere wood, additional ageing in bottle for minimum 12 months.

Exposure

South - East.

Grapes

Pinot Noir.

Training System

Guyot.

Harvest

Settembre.

Size

750 ml

Serving temperature

16 - 18 °C

Alcohol

13%

Acidity

5,5 g/l

Residual Sugar

0,6 g/l

Food Pairing

Perfect served with starters, red meats, roasts and mushrooms.

Color

Light ruby red.

Scent

Elegant, light notes of small red fruits, reminds of herbs, black pepper, sweet bread, cotton candy and cloves.

Taste

Delicate, fine, full bodied structure and long lasting taste. Scents of dried fruit and spices.



Bott. per cartone	Cartoni per pallet	File per pallet	Peso cartone	Misure cartone	Peso pallet	Codice EAN
6	100	5	9 kg	25,5x17x31	900 kg	8052432007531



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