

Langhe Pinot Nero “Pinay”

This wine is made solely from Pinot Noir grapes, and represents a small experiment in the context of varieties not generally associated with the area.

It is grown on vineyards in the Visette area of Monforte d’Alba.

Age of vineyard: 20 years.

Planting density: 5500 vines/ha.

Altitude: 300 m. asl.

Position: facing north.

Soil: marly, white tufa; sandy patches.

Vinification: cryo-extraction of around 48 hours is followed by maceration on the skins for around 8 days, at a controlled temperature varying between 24 and 28° C.

Maturing: in small oak barrels (where the malolactic fermentation also takes place) for around 12 months.

Colour: ruby red with garnet highlights.

Nose: expansive and finely fruity, with hints of cherries and sweet spices.

Taste: warm and full, showing berries and small fruit. Sweet tannins, with an almost silky final sensation. Very appealing complexity on ageing.

Storage temperature: between 13° and 15° C.

Serving temperature: between 13° and 16° C., depending on the pairing.

Pairings: its particular elegance and balance resulting from moderate body recommend it to anyone seeking a tasty, not overly demanding wine that’s easy to match with food.

Vintage: 2016

Bottles produced: approx. 2700

