

## FRANCIACORTA DOCG PINÒNERO RISERVA 2017

<b>Grapes</b>	Pinot nero 100%
<b>Origin</b>	Hillside vineyards
<b>Cultivation system</b>	Guyot - Casarsa
<b>Plant density</b>	3000 - 5000 vines per hectare
<b>Yield</b>	100 quintals of grape per hectare
<b>Wine yield</b>	65% or 65 hl per hectare
<b>Average age of vines</b>	30 years
<b>Harvest period</b>	From 12th to 30th august
	Soft pressing
	Cold settling
<b>Vinification</b>	Inoculation with selected yeast
	Fermentation of 20 days, partly in stainless steel and partly in barrique
	Partial malolactic fermentation
<b>First ageing</b>	7 months, partly in steel e partly in barrique
<b>Stabilisation</b>	Cold static
<b>Bottling (draft)</b>	June 2018
<b>Ageing on the lees</b>	Minimum 60 months
<b>Disgorgement</b>	1° disgorgement July 2023
<b>Ageing after disgorgement</b>	Minimum 9 months
<b>Dosage</b>	< 1 g/l
<b>Ramuage</b>	Manual
<b>Alcohol</b>	12,5% vol
<b>Total acidity</b>	6,9 g/l
<b>Total sulphur</b>	< 70 mg
<b>Production</b>	6.951 bottiglie



750ml



1500ml

Pinot Noir according to Contadi Castaldi.

In the glass, Pinònero shows a light golden color and a fine, persistent perlage. The nose is pervaded by sophisticated and complex aromas: from lime to eucalyptus. On the palate, it is refined and vibrant, with a fresh opening evoking lemon zest. Toasted notes and currant undertones amplify its depth, creating a sensory experience that excites and surprises.

