

**“CARANTO” PINOT NOIR  
I.G.T.**



✓ **PRODUCTION AREA**

Grown on the flat and hilly (at 150-200 m. above sea level) areas of the North-Eastern regions of Italy.

**Vineyards:** 4,000/5,500 grapevines per hectare (average age: 10 - 15 years).

**Average production:** 1.5/2 kg per grapevine (80/90 q. per hectare).

**Grape variety:** Pinot Nero.

**Growing technique:** Sylvoz.

✓ **TECHNOLOGY**

The grapes are harvested by hand in September and are de-stemmed and crushed. The crushed grapes undergo fermentation /maceration, which lasts 5/6 days at a temperature of 24/25° C; then the wine is drawn from the marc and undergoes alcoholic and malolactic fermentation. Then it is cleared and stabilised, and is allowed to age a couple of months after bottling.

✓ **ORGANOLEPTIC CHARACTERISTICS**

**Colour:** ruby but not very dark.

**Bouquet:** intense, pleasant, reminding of strawberry and raspberry.

**Taste:** harmonic, savoury, with body without excesses.

✓ **CHEMICAL CHARACTERISTICS**

**Alcohol content, % vol.** 11.00 - 12.00

**Sugars, g/l** 8.00 - 9.00

**Total acidity, g/l** 4.50 - 5.50

✓ **SERVING TEMPERATURE**

12 - 14° C.

✓ **PRESERVATION**

Keep in a dry and cool place and far from light and heat sources.

✓ **AS INDICATED IN THE WINE LIST**

“Caranto” Pinot Noir I.G.T. - Astoria

**Astoria** - 132 [lt.0,75]

