

MEGGIOLARO

PINOT NERO

Appellation : VENETO IGT PINOT NERO

Grape Variety : 100% PINOT NERO

Production Area : hillside vineyards located in the municipality of Roncà (VR), Monte Calvarina sub-area, Lessini Mountains, Veneto, Italy.

Exposure / Altitude : South-facing – 550 meters above sea level.

Soil Composition : volcanic soils rich in basalt and tuff.

Average Vines Age : 8–10 years old

Yield per Hectare : 5,000 kg per hectare.

Harvest Period : early September. Hand-harvested.

Vinification, aging and maturation :

the grapes are crushed and destemmed, then placed in open tanks for fermentation in contact with the skins.

After racking, the wine is transferred to barriques for at least 12 months, with periodic bâtonnage to keep the lees in suspension.

After bottling, the wine ages in bottle for a minimum of 12 months before release.

Alcohol Content : 12.5% Vol.

Packaging : 750 ml. bottles – cases of 6 bottles – Diam cork closure