

# PINO'®

IGT Terre Siciliane Rosso.

## TECHNICAL SHEET



### Appellation:

IGT Terre Siciliane Rosso

### Region:

Northern slope of Etna in the commune of Randazzo.

### Vineyards:

Vigna Militi extends for half an hectare along the Monte La Guardia fraction, commune of Randazzo on the Northern slope of Etna.

The vineyard is made of a massal selection of different varieties of Pinot Noir from Burgundy. The vines, grown following the Alberello system with a chestnut pole to support them and a planting density of 10.000 vines per hectare, are cultivated on terraces of lava and surrounded by chestnut woods.

### Vine training system:

organic, without irrigation

### Altitude:

850 m a.s.l.

### Climate:

windy and cool climate

### Type of soil:

volcanic

### Variety:

Pinot Noir 100%

### Plant density:

10.000 vines per hectare

### Yield per Hectare:

65 quintals

### Vinification:

Grapes, harvested in late September, start fermentation into red wine through a long maceration on their skins at low temperature.

**Maturation:** After the malolactic, the wine is poured in small tonneaux made of French oak, capacity 500L, where it remains for at least one year.

### Aging:

In bottle for at least one year

## ORGANOLEPTIC PROPERTIES

**Colour:** pale ruby red

**Nose:** fresh taste, hints of red fruits accompanied by pleasant spicy notes

**Palate:** fragrant harmonious, fine tannin level and fairly fresh

**Serving temperature:** 18°C

**Matching:** excellent with red meat, legumes and little seasoned cheese

**Storage:** horizontal in a cool place at a constant temperature not exceeding 18°C

**Aging capacity:** its characteristics remain unchanged for a long time in bottle before becoming more austere and mature.