



Altre Terre

Pinot del Molise – 2019

Denominazione di Origine Controllata

Organic wine



The Pinot Nero are cultivated on "Altre Terre" vineyards area at an altitude of 700 meters above sea level. After hand-picking, destemming and gentle pressing, the grape ferments and ages in stainless steel tanks. This is an elegant wine with delicate tannins, fragrant with fresher fruit notes typical of the grape matured in high mountains.

Origin: Wine takes the name from the vineyards situated in the highest zone of our farm.



Soil: Calcareous/Clay

Grape variety: Pinot nero 100 %

Altitude: 700 m a.s.l.

Exposure: West

Vineyard extension: 0,60 Ha

Year of planting: 2013

Density of planting: Low density, 3500 plants/ha, no irrigation system

Type of Farming: Guyot Growing System

Rootstock: 1103P. VCR 107 LU

Yield per hectare: 4000 kg

Harvesting: Manual, second decade of September

Fermentation: Spontaneous without added yeasts in stainless steel tanks

Refinement: Stainless steel for 12 months followed by bottle refinement

Alcohol content: 12,5% vol

Bottles produced: 1715

TASTING NOTES

Pinot Noir is ruby to gamet in colour with a delicate tannins, a concentrated aroma and flavour reminiscent of woodland berry fruits and impressive length.

PAIRING Goes well, with richly flavoured meat and fish dishes, game and piquant hard cheeses.

SERVE TEMPERATURE 18 - 20°C



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