

IGT TUSCAN RED PINOT NERO “QUATTROLUSTRI”

GRAPES: 100% PINOT NERO

TRAINING SYSTEM: GUYOT

PLANTAGE: 220X0.80 (5500 STEMS / HA)

AVERAGE PRODUCTION PER PLANT: 1 KG

MAXIMUM YIELD: 80 QL / HA, MAXIMUM YIELD IN WINE 70%

SOIL: LOOSE AND WELL-DRAINED

VINIFICATION: FERMENTATION TAKES PLACE IN STAINLESS STEEL CONTAINERS WITH TEMPERATURE CONTROL AND CONTACT WITH THE SKINS FOR 4/5 DAYS.

ANNUAL PRODUCTION: ABOUT 2,000 BOTTLES OF 750 ML

ORGANOLEPTIC CHARACTERISTICS

COLOR: RUBY RED WITH PURPLISH TINTS

TASTE: YOU IMMEDIATELY NOTICE THE SOFT ELEGANCE OF THE PINOT NOIR, BUT WITH A GOOD SHARP EDGE, AND NON-INVADING TANNIN

PRODUCER'S ADVICE: A VERY VERSATILE WINE.
WE RECOMMEND IT WITH FISH AND TOMATO DISHES AS WELL AS SEAFOOD SOUPS; ALSO WITH SECOND COURSES OF WHITE MEAT AND DISHES WITH FOREST FLAVORS (PORCINI MUSHROOMS, BLUEBERRIES AND JUNIPER)

SERVING TEMPERATURE: ABOUT 14 °