

CORTECCIO 2017



IGT benaco bresciano Pinot Nero Organic

GRAPE VARIETIES

100% Pinot Noir.

DESCRIPTION

Intense ruby red. Fragrances of wild red berryfruit.

SERVING SUGGESTIONS

This extremely versatile wine is the perfect apéritif wine and pairs well with all dishes.

YIELD PER HECTARE

40 hl

HARVEST

First third of September.

VINIFICATION

A few days of pre-fermentation cryomaceration, followed by a spontaneous, low-temperature fermentation with ambient yeasts for about a week. Matured about 10 months in steel barrels.

ANALYTICAL DATA

Alcohol 12.63%; Total acidity 5.40g/l; pH 3.35; Dry extract 24.00 g/l; Residual sugar 1 g/l.

BOTTLING

Bottled on July 2018, without having undergone any physical or chemical stabilisation, clarification, or filtration; as a consequence, a slight yeast sediment in the bottle is to be expected.

CLOSURE

Cork stopper

TOTAL PRODUCTION

750

