



**Incanto
di vino**

Pinot nero
Alpi Retiche IGT

Grape varieties	Pinot Nero
Altitude	333 - 400 m a.s.l.
Exposure	South East
Soil	Quite shallow, over magmatic rock. Loose consistency with sand, granite gravel and very little clay. On steeply sloping ($\geq 30\%$) terraces, with dry stone walls made from rocks on terrain.
Training system	Cordon-trained and spur-pruned on east-west rows on a series of stepped terraces.
Vineyard density	5000 plants per hectare.
Grape yield in wine	60%
Alcoholic Fermentation	In stainless steel.
Malolactic Fermentation	In wood.
Ageing	12 months in barriques, then 6 months in the bottle.
Organoleptic qualities	Bright ruby-red with hints of purple. It opens on the nose with clear notes of blackcurrant and ripe blackberry. Followed by a slight hint of green pepper and a fleeting note of sage. Pervasive on the palate but still very fine, pleasantly voluptuous thanks to its harmonious balance of alcohol and structure.
Alcohol content	13% vol
Serving temperature	16° - 18°
Food pairing	Goes well with all meat, in particular barbequed. It is also good with soft cheese, even semi-matured. Perfect with the typical Valchiavenna dish of tagliatelle with chestnuts.

Contains sulphites | Produced in Italy | ICQRF SO/2182