



*il Poggiarello*

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PINOT NERO EMILIA I.G.T. PERTICATO LE GIASTRE

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*Grape variety:*

Pinot Nero (clone 115) 95% Pinot Tintourier 5%

*Structure of the ground:*

Sub-alkaline ground, rich of rocky stones.

*Exposure:*

South-east.

*Trees disposal:*

4200 trees/ha

*Pruning:*

Cordon spurred (1mt height).

*Production:*

60 Q.li/Ha

*Winemaking:*

Cold prefermentative maceration for 36 hours, then fermentation in steel tanks at a temperature of 22° with selected yeasts. Malolactic fermentation before winter. Wine is then put in barriques of first and second step for 9 monts. Light clarification and final filtration.

*Taste and flavour:*

Ruby red wine , with spicy and fruity taste. Sweet tannins meaning longevity , the flavour reminds to cherries and red fruits jam.

*Gastronomic suggestions:*

Soups, tasty white meats, game.

*Serving temperature:*

18°C

*Alcoholic strenght:*

13,5% vol

*Kind of bottle:*

Burgundy bottle 0,75lt.