

**REGION** - Alpage (Veneto), Italy

**APPELLATION** - Veneto I.G.T.

**VARIETAL(S)** - 100% Pinot Noir

**VINEYARD SIZE** - 0.65 hectares (planted in 2014)

**SOIL** - glacial morainic composed of calcareous marl and gravel

**AGRICULTURE** - practicing organic

**ANNUAL PRODUCTION** - 50 cases

**CELLARING POTENTIAL** - 5 to 10 years

### **VINIFICATION**

Harvest took place in mid-October. After being manually harvested, the grapes were pressed and allowed to macerate on the skins for a couple of hours. The grapes were then fermented in temperature-controlled stainless steel containers at low temperature (16°C) in order to preserve aromatics. Once primary fermentation was completed, the wine was aged on its lees for 6 months in stainless steel tanks where it underwent malolactic fermentation. The following spring, it was bottled and released.

### **TASTING NOTES**

**NOSE** - Strawberry, raspberry, pomegranate, molasses, cinnamon, violets, crushed red pepper and juniper berry.

**PALATE** - Medium body; medium-plus acidity; medium tannins. Very fresh and clean, fruit-driven and super easy drinking with a lovely spiciness and a long finish.

