

# PINOT NERO

The first time we found ourselves in front of Pinot Noir we really felt at a loss, proving that it was not a vine typical of our area.

Perhaps it had been, but at the time it was no longer.

We did not understand its bearing, its fruiting, its essence and yet it captured us. We were attracted by the challenge we had to face.

Pinot Noir forges itself in the ground where it is planted, the resulting wine will express the place where its roots insinuate and the air that its leaves breathe.

We asked a lot to biodynamics, that is, that it acted as a cradle for this vine in our farm, protecting it, reassuring it and allowing it to face the world at ease, just as if it was its own world.

We chose a complete “suit” for it, vinifying most of the quantity with whole grapes, using the stalks that had accompanied it up to that moment, but gently, making it rest for a long time after the fermentation turmoil, both in wooden barrels and in the bottle.

Knowing that, as we have been on a quest to find its true nature over time, it too must do the same so that it can declare itself, let us know that it is Pinot Noir, and proud of it, and that it is a wine that conquers us and lets itself be conquered with its own pace.

## vintage 2015

- alcohol 15.28%
- total ac. 4.64 g/l
- pH 3.74
- volatile ac. 0.90 g/l
- free SO2 <1 mg/l
- total SO2 <10 mg/l

## vintage 2014

- alcohol 12,5%
- total ac. 5.03 g/l
- pH 3.5
- volatile ac. 0.7 g/l
- free SO2 5 mg/l
- total SO2 56 mg/l

