

Pinot noir

## BREGANZE DOC PINOT NOIR 2016

**Grape variety:**  
100% Pinot noir.

**Exposure:**  
A single hillside vineyard facing west

**Soil type:**  
Red soils of basaltic origin, well structured and rich in minerals.

**Breeding system:**  
Guyot.

**Grape production per hectare:**  
70 q.

**Vinification and refining:**  
The grapes are harvested at full phenolic ripeness and immediately destemmed without crushing. After a pre-fermentative maceration, a natural fermentation with indigenous yeasts starts and continues for several weeks in our special steel tanks where the must and skins are stirred thanks to the gases produced during fermentation, without the aid of any other machinery. Once the alcoholic and malolactic fermentation is complete, the wine is transferred to the large French oak barrels under the manor house to continue ageing.

**Alcohol content:**  
13%

**Organoleptic examination:**  
It is ruby in colour with slight garnet hues. It has the fresh, captivating aroma of small berries, marasca cherry and kirsch. In the mouth it is elegant, silky, with a fine tannic texture that lengthens its persistence.

**Gastronomic combinations:**  
First courses with meat sauces, mushrooms or game, meat-based main courses such as grilled duck breast.

**Serving temperature:**  
18° C.

