

VINEA ALTA - DOC Trasimeno

Produced with Pinot Noir grapes, fully ripe, pale ruby color and an elegant aroma of berries. Down about a year in French barrique before going to complete refining in the bottle; great structure, finesse and persistence.



TECHNICAL INFORMATION

GRAPES : Pinot Noir

YEAR : 2017

SITE : clay

ALTITUDE : 250 m above sea level

EXHIBITION : Southeast

TRAINING SYSTEM : spurred cordon

GRAPE YIELD : 5000 kg Max

HARVEST : manual, September

WINE : vitrified concrete tanks, aging in barrique for 12 months

COLOR : pale ruby red

PERFUME : ripe red fruit and spicy notes

TASTE : great structure, full and persistent, with fine and elegant tannins

ALCOHOL 15,0%

SERVING TEMPERATURE: 18 °

MATCHING : braised, grilled meats, aged cheeses

0,75 l Bottle