

CORTECCIO



IGT benaco bresciano Pinot Nero Organic

GRAPE VARIETIES

100% Pinot Noir.

DESCRIPTION

Intense ruby red. Fragrances of wild red berryfruit.

YIELD PER HECTARE

40 hl

HARVEST

End of August for 2022, first ten days of September for 2023.

Wine obtained from the blend: 30% of the 2022 harvest and 70% of the 2023 harvest.

VINIFICATION

A few days of pre-fermentation cryomaceration, followed by a spontaneous, low-temperature fermentation with ambient yeasts for about a week. Matured about 1 year in tonneaux.

ANALYTICAL DATA

Alcohol 13.50 %; Total acidity 5.60g/l; pH 3.45; Dry extract 27.00 g/l; Residual sugar 1 g/l.

BOTTLING

January 2025.

The wine may give rise to the appearance of slight deposits with the aging in the bottle.

CLOSURE

Cork stopper

TOTAL PRODUCTION

1.700

