

MARCHESI PANCRAZI



Pinot Noir Toscana “Monte Ferrato” IGT

Grapes:	100% Pinot Noir
Region:	Tuscany
Vineyard Location:	From the Villa di Bagnolo vineyards at the bottom of the Monte Ferrato Mountain
Exposure:	South
Altitude:	0-492 feet above sea level
Soil:	Shaly and clayey terrain
Vine Training:	Guyot
Vine Age:	6 years
Time of Harvest:	Mid-August
Vine Density:	1,620 vines/acre
Yield per vine:	2.2 lbs per vine
Total Production:	3,000 bottles
Vinification Process:	The grapes undergo alcoholic fermentation and maceration in small oak vats (30 hl.). Maceration lasts about 15 days, depending on characteristics of the particular vintage. Malolactic fermentation takes place in barriques
Aging Process:	After malolactic fermentation the wine ages 12 months in barriques, 3rd and 4th-year, and in the bottle.
Alcohol Content:	13.50%
Tasting Notes:	Bright ruby red, with fascinating transparency. The nose is fragrant and fresh in the memories of crispy red fruit. The palate is enveloped by a great finesse, in which the tannin is soft and blended to the middle body and to the fruity taste.
Winemaker:	Niccolò D’Afflitto
Winery Philosophy:	The winery philosophy is to produce distinguished Italian Pinot Noirs
Cellaring:	Up to 10 years
Bottled:	Spring
Closure:	Cork
Food/Menu Pairing:	Pairs well with first dishes, red and white meat

