

MARCHESI PANCRAZI



Pinot Noir Riserva Toscana "Vigna Baragazza" IGT

Grapes:	100% Pinot Noir
Region:	Tuscany
Vineyard Location:	From a single vineyard named "Baragazza"
Exposure:	South
Altitude:	0-492 feet above sea level
Soil:	Shaly and clayey terrain
Vine Training:	Guyot
Vine Age:	20 years
Time of Harvest:	Mid-August
Vine Density:	1,620 vines/acre
Yield per vine:	2.2 lbs per vine
Total Production:	1,000 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 18 months in barriques, new and 2nd-year, and in the bottle.
Alcohol Content:	14.0%
Tasting Notes:	Deep ruby red color. The nose has complex aromas, ranging from hints of ripe black fruit to hints of leather, pepper and undergrowth, leaving space to notes of cherry, herbs and licorice. In the mouth it is soft and warm, with lively tannins and a balanced acidity. The finish is long, pleasant, with an aftertaste of black cherry and leather.
Winemaker:	Niccolò D'Afflitto
Winery Philosophy:	The winery philosophy is to produce distinguished Italian Pinot Noirs
Cellaring:	15-25 years
Bottled:	Spring/ Summer
Closure:	Cork
Food/Menu Pairing:	Red meat, seasoned cheese, beaked white meats

