

MARCHESI PANCRAZI



Pinot Noir Toscana "Villa Di Bagnolo" 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:	6-25 years
Time of Harvest:	Mid-August
Vine Density:	1,620 vines/acre
Yield per vine:	2.2 lbs per vine
Total Production:	6,000 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:	13.00%
Tasting Notes:	Ruby red in color with intense and persistent aromas, including hints of red fruits of the undergrowth, such as blackberries and strawberries, balsamic notes of mint and nuances of tea. In the mouth it is soft, intense, with dense but round tannins. The fruity and balsamic notes come back, with spicy nuances, and the finish is long, and persistent
Winemaker:	Niccolò D'Afflitto
Winery Philosophy:	The winery philosophy is to produce distinguished Italian Pinot Noirs
Cellaring:	15-20 years
Bottled:	Spring/ Summer
Closure:	Cork
Food/Menu Pairing:	Red meat, seasoned cheese, truffles

