

# MARCHESI PANCRAZI



## Pinot Nero Rosato “Villa Di Bagnolo” IGT

<b>Grapes:</b>	100% Pinot Noir
<b>Region:</b>	Tuscany
<b>Vineyard Location:</b>	From the Villa di Bagnolo vineyards at the bottom of the Monte Ferrato Mountain
<b>Exposure:</b>	South
<b>Altitude:</b>	0-492 feet above sea level
<b>Soil:</b>	Shaly and clayey terrain
<b>Vine Training:</b>	Guyot
<b>Vine Age:</b>	6-25 years
<b>Time of Harvest:</b>	Early August
<b>Vine Density:</b>	1,620 vines/acre
<b>Yield per vine:</b>	2.2 lbs per vine
<b>Total Production:</b>	3,000 bottles
<b>Vinification Process:</b>	The grapes undergo alcoholic fermentation and maceration in barriques. About 12-24 hours after harvest the saignée method, or “bleeding the vats,” is employed.
<b>Aging Process:</b>	The wine ages six months in barriques
<b>Alcohol Content:</b>	12.50%
<b>Tasting Notes:</b>	Intense pink and bright color. The nose is sprinkled with fresh scents of rose and slight fruity hints reminiscent of raspberry and wild strawberries. In the mouth the wine is fresh and balanced
<b>Winemaker:</b>	Niccolò D’Afflitto
<b>Winery Philosophy:</b>	The winery philosophy is to produce distinguished Italian Pinot Noirs
<b>Cellaring:</b>	Up to 2 years
<b>Bottled:</b>	Spring
<b>Closure:</b>	Cork
<b>Food/Menu Pairing:</b>	Pairs well with fresh cheeses and white fish

