



MADONNA DEL LATTE

Azienda Vitivinicola

PINOT NERO



DESIGNATION OF ORIGIN	Umbria Indicazione Geografica Tipica
VINTAGE	2022
GRAPE VARIETY	Pinot Nero 100%
TRAINING SYSTEM	Guyot
AGE OF VINES	Planted in 2005
ALTITUDE	450 m above sea level
ALIGNMENT OF SLOPES	Southeast
NUMBER OF VINES PER HECTARE	approx. 6500
YIELD PER VINE	approx. 1,5 kg
SOIL	Sandy, volcanic origin with high content of potassium and magnesium
HARVEST	End of August, hand-picked
ENOLOGIST	Paolo Peira
PRODUCTION PROCESS	Destemming, temperature-controlled fermentation at 26-28°C with selected yeast cultures. Racking and gentle pressing of the grapes with a pneumatic press, controlled malolactic fermentation. Transfer into French oak barrels for 12 months. Assemblage in stainless-steel tanks before bottling. Bottle-maturation for at least 6 months.
CONTENT OF ALCOHOL	13% vol.
ANNUAL PRODUCTION	approx. 1800 bottles
TASTING NOTES	Typical clear ruby red colour. The nose opens with fresh fruit notes of cherries and red currants as well as spicy hints of pepper, elegant roasted notes and forest floor. On the palate, the wine unfolds its complex yet delicately nuanced structure and silky tannins that testifies to a great ageing potential.
FOOD PAIRING	Roasts, venison and aged cheese
SERVING TEMPERATURE	18°C. Open approx. 1 hour before consumption.



VINO BIOLOGICO
ORGANISMO DI CONTROLLO AUTORIZZATO DAL MIPAAF IT-BIO-007
AGRICOLTURA ITALIA OPERATORE CONTROLLATO N° S83D