

PINOT NERO



VINEYARD & PRODUCTION INFO

Vineyard size: 1 ha

Soil composition: medium deep with a generous gravel-pebbly texture, silt and clay; the upper layer is decalcified, while the deeper layer is calcareous. Well-drained with little water retention

Training method: simple Guyot

Elevation: 101-105 ft a.s.l.

Vines/ha: 7,800 vines/ha

Exposure: North-South/East-West

Vines age: 9 years

Harvest time: mid September

First vintage: 2016

Production: 38,000 bottles



WINEMAKING & AGING

Varietal composition: 100% Pinot Noir
Fermentation

Container: stainless steel tanks

Length: 12 days

Temperature: 65-86 °F

Maceration

Technique: skin contact in stainless steel vats, plunging applied

Length: 21 days

Malolactic fermentation: yes

Aging

Container: barriques and stainless steel tanks

Wood: French oak

Length: 14 months (barriques), 8 months (steel)

In bottle: 14 months



TECHNICAL DATA

Alcohol: 13.5%

Residual sugar: 0.5 g/l

Acidity: 5.37 g/l

Dry extract: 31.8 g/l



FOOD PAIRINGS

Raw red meat, white meat, pasta or risotto with truffle or sausage, veal tonnato, grilled pork.



TASTING NOTE

Ruby-red color with warm notes.

Black fruit with spicy notes and hints of seaweed and light iodine.

Balanced entry with noticeable tannic texture, deep and savory.

PRODUCER PROFILE

Estate owned by: Gallo family

Winemaker: Gianfranco Gallo

Total land under vine: 60 ha

Winery production: 300,000 bts

Region: Friuli-Venezia Giulia (Italy)

