



NINO

Monferrato Rosso D.O.C.

I've always wanted to try to make a Pinot Noir. I'm a passionate fan of the wines of Burgandy and in 1999 I took up my own challenge to make Pinot Noir in the Monferrato and planted a hectare of vines. I trust the minerality and the freshness of the territory will underline the elegance and delicacy of this variety.

I called it Nino, because at this stage it seems like a child: delicate, fun, with lots of fruit, clean young.

Awards

4 Grappoli

Duemilavini 2006

Technical Data

Vintage

2008

Varieties

Pinot Noir 100%

Apellation

Monferrato Rosso

Fermenting vats

Stainless steel

Fermentation temperature

< 30°C

Yeasts

Indigenous yeasts

Length of maceration

10-12 days

Malolactic fermentation

in barrel

Ageing vessels

New and second year French barrels

Ageing period

16 months

Clarification & filtration

not clarified or filtered

Bottle ageing

6 months

Bottles produced

3000

Alcohol

12.5% vol.

Vineyard data

Production area

Montaldo di Cerrina Monferrato

Vineyard name

Arioli

Attitude

North

Altitude

380

Soil

Calcareous clay

Vineyards planted in

1999

Plantation density

4500 vines per hectare

yield

1 kg per vine

Harvest date

10 September