



TENUTA
MONTAUTO

PINOT NERO

Toscana IGT

Grapes:

100% Organic Pinot Nero

Vineyards:

The grapes come from vines that are 15 years old.

The land, managed with organic methods, is located 200 mt above sea level and 10 km from the coastline in the southern Tuscan Maremma.

The soil is prevalently composed of clay and rich in pebbles; the climate is characterized by a significant temperature variation between day and night.

System:

High spurred cordon, to ensure the shading and preserve the aromas of the grapes, with a density of 3300 vines per hectare.

Grape Harvest:

The bunches are hand-picked to guarantee a high selection.

The harvest takes place during the last week of August, only in the early hours of the morning, to ensure a low temperature of the grapes.

Vinification:

Soft pressing, cold pre-fermentation maceration for 48 hours, fermentation with skin contact for 7 days in thermo-regulated steel vats. The wine ages for 14 months in oak barrels, of which 1/3 are new oak and 2/3 are old.

Wine:

The color is ruby red with light garnet hues. The nose is intense and persistent, the first notes are of balsamic and delicate hints of red fruits, such as wild strawberries, that make the bouquet more harmonious, and light notes of spices. In the mouth, it is enveloping, intense and with good persistence. The tannins are balanced and smooth, spicy and fine notes on the finish give the wine softness and character. Balance, finesse, character and elegance are the typical elements of this Pinot Noir



<u>Sugar:</u>	<u>Acidity</u>	<u>Alcohol:</u>
< 0.1 g/l	5.5 g/l	13%