

## PINOT NOIR LE BORGATE





Grapes Variety :

Country Italy



Vinification: The grapes are de-stemmed, then the must is cooled down to 10°C. and is kept at this temperature for 48 hours during the maceration period. The temperature is then increased and fermentation is initiated by the addition of selected yeasts. The alcoholic fermentation lasts 8-10 days at a temperature between 16-18°C. After this period another racking is carried out and the wine is left for about 3-4 months on the fermentation lees, important for the structure and suppleness of the wine.

Harvest: The grapes are hand—picked at the beginning of September. Pickers revisit the vineyards time and time again, only selecting those bunches of grapes at their optimum ripeness.

Fermentation: Fermentation is temperature controlled, remaining at between 20-22° C for 8-10 days. Malolactic fermentation takes place.

Serving Suggestion: Serving temperature 18-20°C. Ideal with hearty pasta and meat dishes.





## Vi. Sco., Inc. Wine Importer and Distributor



Vi. Sco,. Inc is a premier wine importer and distributor based in New York, and servicing bars, restaurants, and liquor stores across all State of New York State and Distributors across all states of the Unitede State of America. We specialize in partnering with sustainable and family—owned producers to share only the finest wines from all Italian Regions.

We are the owners of two important trademarks registered in the United States of America, "Le Borgate" and "Millenio". Our brands represent the excellence of Italian wines obtained from scrupulous and demanding research of the best qualities. In addition to the two registered trademarks, today Visco counts on a notable important portfolio of as many Italian wine producing companies.

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