



Vi. Sco., Inc.

Wine Importer & Distributor

PRODUCT OF ITALY



PINOT NOIR LE BORGATE IGP



RED

Denomination : **I.G.P.**

Variety :

Alcohol content : **12,5%**

Bottle size : **1500 ML**

Product Area : **UMBRIA**

Grown on the hills of Abruzzo. While full of flavour, this wine is quite light in body, making it perfect to drink on its own or with cured meats.

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.



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