



LOCATION:

Italy > Veneto
> Valeggio sul Mincio

VARIETY:

Pinot Noir

WINEMAKER:

Fabrizio Fichera



La Torretta Pinot Noir

EXPERIENCE

NAME: The name Pinot refers to the tight bunches similar in shape to the pine cone, and Noir, or “Nero” in Italian, means black.

CHARACTER: The bright berry fruits lean into black cherry and floral spice. The palate is light to medium bodied with fresh acidity without being tart or too intense.

ENJOY WITH: Excellent with grilled salmon, white meats like pork or chicken, ham, cured meats and mild, medium-firm cheeses.

BEST RESULTS: Serve at 55-60° F, allow the wine to breathe up to 30 minutes before serving.

EXPRESSION

FERMENTATION: Hand-picked grapes, soft pressing and destemming, fermentation at controlled temperature and maceration for 10 days.

ELEVAGE: 60 days in stainless steel tanks before bottling.

FINING AND FILTERING: The wine stays in tank at controlled temperature and then filtered. Not vegan.

SULFUR: Added at pressing to preserve the grapes and then during bottling if necessary.

SOURCE

FARMING: Practicing sustainable methods like sexual confusion for insects reducing the need for sprays.

LAND: Sourced from approximately 12 hectares around Valeggio sul Mincio just south of Lake Garda.

VINE: Young Guyot trained vines. Average vine age is 10 years.

HARVEST AND PRODUCTION: Hand-harvested fruit, less than 3,000 cases produced.

SCIENCE

ABV: 12.5%

eSUGAR RATE: 6 g/L

TOTAL SO₂: 80 ppm

TOTAL ACIDITY: 5.6 g/L

