BOSCOBRUNO
PINOT NERO 2017

Denomination: IGT Toscana
Production area: Pievasciata, Castelnuovo Berardenga

Grapes variety: Pinot Nero 100%
Height: 400 metres a.s.l.
Type of soil: Limestone and clay with presence of galestro and alberese
Yield per hectare: 4.5 tons
Plant density: 5,000 vines per hectare
Training system: Guyot

Harvest: Third decade of September, grapes coming in prevalence from Boscobruno vineyard, 2.76 hectares facing south-west.

Vinification: Alcoholic fermentation and maceration in stainless steel tanks for 7-10 days under controlled temperature; malolactic fermentation in French oak barriques

Aging: In barriques for 8-10 months approximately
Bottle aging: 12 months

Tasting notes: Bold brick red color, fruity and spicy notes. Silky but persistent tannins.

Alcohol content: 13.50 %