

CORVO PINOT NOIR



PRODUCTION AREA - Central Sicily in the hinterland of Palermo.

GRAPE VARIETY - Pinot Noir.

TYPE - Red.

CLASSIFICATION - Typical geographical indication (IGT Terre Siciliane).

SOIL - Composition of mixed type, tending to calcareous.

ALTITUDE - 600 metres above sea level.

VINEYARD - Vertical shoot positioned trellised vines with high plant density per hectare.

CLIMATE - Cold, snowy winters, cool springs and dry summers.

HARVEST - By hand when perfectly ripe (end of September).

VINIFICATION - Destemming and traditional maceration for 6-8 days at 26° - 30° C.

AGEING - For about 6 months in very fine grain French oak barriques.

Refining - After bottling 3 – 6 months in the cellar at controlled temperature (15°-16° C.) to develop the bouquet.

TASTING

Colour - ruby red.

Bouquet - complex, intense, with notes of wild fruits such as blueberries and blackberries and of spice, toasty hints.

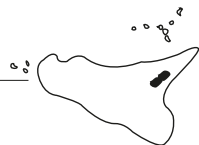
Flavour - well rounded body, good acidity and structure with pronounced but gentle tannins, vanilla and dried fruit notes on the palate.

ALCOHOL CONTENT - 12.5-13.0 % vol.

SERVING TEMPERATURE - 17° - 18° C.

RECOMMENDED WITH - Indicated for grilled red meat dishes and mature cheeses.

1ST YEAR OF PRODUCTION - 2012 harvest.



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