

PECCHENINO

LANGHE PINOT NERO

Designation: Langhe D.O.C.

Variety: 100% pinot noir

First vintage produced: 2007

Harvest time: second week of September.

Vinification: from grapes coming from two different vineyards: one in the municipality of Dogliani at 380 m above sea level, with a medium-textured, calcareous-clayey soil, the other in Bossolasco at 700 m above sea level with a loose, calcareous soil. After harvesting, the grapes are refrigerated in cells at 12°C. A part of the grapes is destemmed, the rest is put intact in the tank. A pre-maceration of 4 days precedes the alcoholic fermentation which lasts about 2 weeks at a temperature of 25°C. After racking, the wine is stored in stainless steel for malolactic fermentation and transferred to large casks and barriques.

Ageing: 12 months in large oak casks and barriques.

Description: ruby red colour. Fruity with hints of dog rose, raspberry, currant and red cherry. Round, silky tannins that enrich a refined finish. Intense and complex, elegant and persuasive.

Food Pairings: starters, pasta, baked and grilled white and red meats. Aged cheeses.

