

# MARCALBERTO METODOCLASSICO

## LAVORARE STANCA

**DENOMINATION:** Piemonte Doc Pinot Nero

**VARIETIES:** Pinot Noir 100%

**TRAINING SYSTEM:** Guyot

**SOIL:** marly and chalky

**GRAPE HARVEST:** last week of August / first week of September

**WINEMAKING:** After destemming and partial pruning, cold pre-fermentative maceration for 5 days. Alcoholic fermentation and maceration, with a part of stems, takes place in steel for 12/15 days at controlled temperature (26 degrees ca). Devatting and manolactic fermentation in wood.

**AGING:** 12 months in French oak barriques, 18 months in the bottle

**TASTING NOTES:** intense ruby red colour with garnet reflections; delicate aromas ranging from fruit to spices, soft and savoury on the palate with tannins that suggest great ageing potential.

**PAIRINGS:** a wine for the whole meal, it's the perfect accompaniment to second meat dishes: roast duck and wild game. Ideal companion to very mature cheeses. Excellent with spicy dishes.

**ALCOHOL:** 13.5% abv

**SUGGESTED SERVING TEMPERATURE:** 14° C

**BOTTLE SIZE:** 0.75 l



AZIENDA AGRICOLA MARCALBERTO  
SANTO STEFANO BELBO (CN) ITALIA