



Pinot Noir is known to be among the international grape varieties, planted and cultivated in different corners of the planet, and among these it has always been universally considered the most difficult grape variety to manage both viticulturally and enologically, but at the same time the most interesting. In the Apennine belt of Piedmont, Pinot Noir has been present for at least a century and a half, arriving as the main representative of a sparkling wine phase in these territories that has seen Casteggio in the province of Pavia and Canelli in the province of Asti as the true epicentres of this phase. Pinot Noir ripens rather early, in some climates having to make delicate compromises for a technological maturation that risks taking away space from the phenolic parameters. In Vignaquaranti's 'Vallone' plot, the cool soils combined with excellent exposure are able to offer very interesting ripening parameters for this grape variety. Temperature fluctuations during the ripening period are also decisive. The oenological choice is to opt for a vinification with moderately prolonged maceration at temperatures that are not too high, in order to preserve the fruit and then allow the ageing to complete the maturation of the characteristics, both olfactory and gustatory.

GRAPE VARIETIES	pinot noir 100%
SOIL	clay-loam
EXPOSITION	south-east
PLANTING DISTANCES	4500 plants/ha
TRAINING SYSTEM	espalier, guyot pruning
YIELD PER HECTARE	60 quintals/hectare
HARVEST	manual, beginning of September
VINIFICATION	fermentation in steel with maceration for about a week
AGING	steel with small quantities in oak barrels for about 12 months
COLOUR	ruby red with garnet reflections
PERFUME	ripe red fruits, currants in particular spices, rose hips
TASTE	good structure, broad, with soft but incisive tannins, good persistence
ALCOHOL	13,5%
TASTING	serving temperature 18°
PAIRINGS	elaborate main courses with meat and vegetables, roasts, grilled meats

