

LANGHE PINOT NERO DOC

GRAPES:

100% Pinot Noir

PRODUCTION AREA

This Pinot Noir grape come from the communes of Roddino and Diano d'Alba, in the heart of Langhe area.

SENSORY QUALITIES

Deep lipstick red, it has an intense and complex aroma of dark fruits but notes of cherry and blackberry stand out with light vanilla and spicy notes. Well balanced with good structure and fine tannins.

VINIFICATION AND REFINEMENT

Vinification takes place in steel vats at controlled temperature between 25 and 28° C. After aging for 6 months in steel vats, the wine is aged in 1000 liter oak-casks for 18-20 months. It then rests in the bottle for at least 6 months before being released.

MINIMUM ALCOHOL CONTENT

14% vol.



SALVANO VINI

SERVING TEMPERATURE

16-18°C

NOTES

Pinot Noir expresses the unique characteristics of the terroir which complement the complexity of the varietal itself.

Produced in Italy

Contains sulphites

BACK