

RAINERI

Langhe Pinot Nero



Appellation: Langhe DOC
Grape variety: Pinot Nero 100%
Average production: 3000 bottles; 250 cases
Grape yield per hectare: 7 tons
Exposure and altitude: east, 1300 feet a.s.l.
Type of soil: sand and marls of clay, limestone
Age of vineyard and growing system: 6 year old, guyot

FARMING

Sustainable, with grass kept short, copper and sulfur.
Grapes harvested by hand at the end of August in 20kg crates.

VINIFICATION & AGING

90% clusters are crushed and destemmed in the cellar, 10% whole cluster. Fermentation and maceration last about 2 weeks at controlled temperature (25°-26°C; 75°-78°F) in stainless steel.
Malolactic fermentation followed by 12 months aging in Slavonian Botti Grandi. No filtration, no fining.

SENSORY CHARACTERISTICS

Color: ruby-red
Nose: rose, jasmin, and violette, wildberries
Palate: dark wildberries, spicy, balanced acidity and tannins, smooth, medium-bodied
Serving temperature: 16°-17°C; 61°-63°F
Aging potential: 5-15 years
Pairing: cheese, pasta with Bolognese of beef, venison or wildboar, roast white meat

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