

VINO ROSSO “PIANAZZI”

VINEYARD LOCATION: The "Belvedere" and "Pianazzi" vineyards are located in the municipality of Briona. The soil composed of superficial clay, pebbles and sand in the deeper layers extends on a plateau where the sun warms the rows from the early hours of the morning until sunset. The air currents of Monte Rosa influence the climate and characterize it with temperature variations that enhance the aromas of the grapes. Vineyard planting year 1997/1998.

VARIETY: wine coming from single vine grapes.

VINIFICATION: To produce this wine, the bunches are harvested slightly early in order to maintain freshness and fruit during vinification. Once the grapes have been destemmed, the must is left to macerate for about three days in concrete tanks, in this phase the alcoholic fermentation begins with indigenous yeasts. At the end of this short maceration the wine finishes fermenting without the skins, this little extraction gives us an excellent drinkable and very dynamic wine, but which thanks to the peculiarities of the Alto Piemonte territory expresses the most typical characteristics of the area also in a younger and more lively interpretation.



TASTING NOTES

COLOUR: Light ruby red.

BOUQUET: The fruit is clearly present, leaving room for floral notes on the finish.

TASTE: Here too we find the crunchiness of the young red fruit, lots of freshness and a nice enveloping savory sensation.

FOOD PAIRINGS: A very dynamic wine from the point of view of pairings, it was born as an everyday wine and its light structure favors pairing with fresh dishes, but also cured meats and cheeses. Also worth trying at a cooler serving temperature.