

CANTINA TÀIA

I Rosso

Harvest 2022

A year characterized by temperatures higher than usual and low rainfall. A plentiful rain in July, the location of the vineyards on high hills and an early harvest allowed grapes with adequate content of sugar and maturation without water stress. A difficult vintage where the hard work of vinegrowers and cellarhands made the difference about the quality of the wines.

Appellation: Red Wine

Grapes: Pinot Noir and Barbera

Years of implant: Pinot Noir 2004; Barbera 2002

Altitude: Pinot Noir 436 m a.s.l.; Barbera 314 m a.s.l.

Exposition: North West for Pinot Noir; South West for Barbera

Soil: Calcareous clay for Pinot Noir; clay loam for Barbera

Cultivation system: Guyot

Harvest: by hand in small boxes of 20 Kg the third week of September

Winemaker: Nicola Biasi

Vinification

Each variety has its own dedicated vinification. Reductive fermentation for the Pinot Noir, with gentle pumping over to avoid excessive extraction and enhance the elegance of this variety. Maceration lasts around 20 days. A combination of more frequent pumping over and delastage for the Barbera instead; these processes want to favor the extraction from the skins. Maceration last two weeks.

After racking, the two wines are combined and aged in concrete to enhance their features.

Tasting notes

Pinot Noir and Barbera play a starring role in our area and give us a wine of an intense ruby red colour; on the nose, scents of black currant, raspberry and violets prevail backed by rhubarb and liquorice. Silky and not intrusive tannin from the Pinot Noir perfectly balance with a pleasant freshness coming from the Barbera. A wine of unusual elegance.

Food pairing

Perfect to sip with Osso Buco alla Milanese with Saffron Risotto.

Analytical data:

Alcohol: 12,50 %

Residual sugar: 1 gr/l

Total acidity: 6 gr/l

pH: 3,50



*Stefania
Scarabelli*