



PIAN ALTO

Colli Berici DOC



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| APPELLATION | Colli Berici DOC |
| VARIETY | Cabernet Franc, Cabernet Sauvignon, Carmenere, Merlot |
| PRODUCTION AREA | Berici Hills, Vicenza |
| YIELD PER HECTARE | 6.000-7.000 liters |
| FARMING SYSTEM | Guyot with 8,000 grapevines per hectare |
| HARVEST | Handpicked in cases |
| WINEMAKING PROCESS | Fermentation in stainless steel tanks for approx. 12 days. |
| AGING | In new small oak barrels – French oak - for 24 months and in 40hl oak barrels for 12 months |
| ORGANOLEPTIC CHARACTERISTICS | Intense red color with garnet hues. Aromas of blackcurrant with herbal hints. Concentrated to the palate with vanilla tones, noticeable tannicity and excellent length. |
| WINE PAIRINGS | Red meat, barbecues and seasoned cheese. |
| PRODUCTION | 9000 bottles (750 ml) |
| ALCOHOLIC PERCENTAGE | 14% |
| SERVING TEMPERATURE | 16-18 ° C |



A CAMPAIGN FINANCED ACCORDING TO EC REGULATION N. 1308/13