

PINOT NERO

“MADRUZZO”

Madruzzo is recognizable by its light, cardinal red colour with luminous, rosy highlights. Though it has gentle profile of maraschino cherry and red fruit both on the nose and palate, this is a carefully crafted wine with excellent persistence and capacity for medium-length aging.



Grape varietal	Pinot Nero
Vineyard location	Castel Madruzzo zone, at 500 m a.s.l., with southwest exposure
Soil type	Dolomia
Vine training system	Guyot
Yield	45 hl/hectare
Winemaking techniques	Fermentation takes place in stainless steel tank at a controlled temperature, with then maceration for two weeks at 28°/30° C. The wine is aged for 18 months in barrique and matured for 6 months in bottle



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