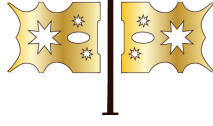


# Torre fornello



**Pinot Noir IGT 'MUSICA '**

**Grape Varietal:** 100% Pinot noir

**Appellation:** Emilia Pinot nero IGT

**Region:** Emilia Romagna

**Alcohol:** 14%

**Vinification:** Maceration on grapes skin during 20 days with twice re-passing per day. Controlled temperature of 20°/21° C. Then malolactic fermentation.

**Aging:** 50% in French Allier barrels with 1st passing for 4 months; 50% in steel tank

**Vineyard location:** Vineyard called “Panigara” in Borgonovo V.T, Colli Piacentini, North West Emilia Romagna, Italia, 200 mt s.l.m.

**Tasting notes:** Plump, full, spicy, fresh and persistent.

**Farming Practices:** Organic farming in practice - No pesticides, herbicides, and no fertilizers GDC.

