

Gianbabeo DOC Piemonte Pinot Nero



Denomination: DOC Piemonte Pinot Nero
 Vintage: 2021
 Grape variety: 100 % Pinot nero
 Average production: 1500 bottles
 Average yield per ha: 4500 kgs
 First vintage: 2018

Vineyard:

Location : Bionzo, Costigliole d'Asti
 Special characteristics: West exposure,
 Soil type: Calcareous clay
 Age of vines: 6 years
 Training system: Guyot
 Average altitude: 250 meters above sea level
 Vineyard size 0.3 ha
 Farming: Organic principles

Winemaking process:

Time of harvest: Early September
 Cellar: Az. Agricola Qimisola, Bionzo
 Primary Fermentation: 5 days in steel tank
 Maturation: 50% as 6 months new French oak barriques then 5 month in steel tanks,
 50% in used French oak barriques for 11 months
 Bottling: August 2022
 Release: August 2023

Wine description:

Color: Medium ruby color
 Bouquet: Blackberry and bilberry fruit, with a hint of cherry brandy and a touch of liquorice.
 Taste: Balanced ripe red fruit and a delicate tannic structure
 Evolution: 2-10 years
 Bottle sizes: 75 cl
 Alcohol content/pH level 12.8%/3.6
 Total acidity/Sugar content: 4.9/1.8 grams per liter
 Serving temperature: 15-18 Celsius
 Recommended glass: Bourgogne glass
 Food Pairings: Charcuterie, Roasted white meats, pasta dishes, milder cheeses