



BOCCADIGABBIA

IL GIRONE PINOT NOIR

Grapes: 100% pinot noir.

Vineyard: About 0.8 hectares, aspected southeast on calcareous and clayey soils. Vine density is 3,600 per hectare, trained to the Guyot system.

Harvest: Hand picked in early September, with a vineyard yield of 50-60 ql. (5-6 tons) per hectare.

Vinification: After a maceration on the skins, whose length depends on grape quality and condition, the wine is matured in barriques for a period varying according to the dictates of each growing year. The wine is then given one or two years' bottle-ageing before release.

Profile: The grapes are sourced from a small parcel facing the ancient walls of the hamlet of Civitanova Alta, once dominated by the Girone fortress. They yield a seductive, velvety wine framed by elegant, supple tannins. The nose reveals classic Pinot Noir scents of strawberry and raspberry and whiffs of game and balsamy spice. Complements both red and lighter meats, and any game.

