



APPELLATION:	Lazio Rosso (typical geographical indication)
GRAPE VARIETALS:	Pinot Nero 100%
CHARACTERISTICS OF THE VINEYARD:	The “Magone” vineyard covers approximately one hectare sloping gently to the east. The soil is poor and pebble-strewn. The oldest vineyard on the estate, it was planted in 1962 and grafted to Pinot Nero in 1980.
VINIFICATION:	Long maceration on the skins in stainless steel tanks; finishes its primary fermentation in wood.
MATURATION:	In oak barriques for twelve months
AGING:	In the bottle for six months
LONGEVITY:	It ages extremely well.
COLOUR:	Vivid ruby red
NOSE:	Characteristic bouquet typical of Pinot Nero, with notes of blackcurrant on an elegant woody base
PALATE:	Harmonious, warm and spicy with distinct tannins
SERVING TEMPERATURE:	16 - 18° C



SERGIO MOTTURA

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