



MAGONE

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| Name | Lazio Pinot Nero IGT |
| Production area | Civitella d'Agliano (VT), Lazio region. The area, called Tuscia viterbese, is located between the hills of the hinterland and the Tiber valley, which is the natural and administrative boundary with Umbria |
| Type of soil | Mainly volcanic, part of the volcanic complex of the Vulsini mountains and Lake Bolsena, with alluvial material resulting from the flooding of the Tiber River. Composition: 40% Clay, 40% Sand, 20% Silt |
| Grape varietal | Pinot Nero 100% |
| Vineyard characteristics | The "Magone" vineyard, planted in 1962, was grafted with Pinot Nero in 1980. It extends for 1 hectare, with a planting density of 3,000 vines per hectare. Free cordon pruning system |
| Harvest | Harvested and selected by hand in the first half of September |
| Production per hectare | 4000 kilograms |
| Vinification | Destemming followed by fermentation in steel. Pumping over and punch-down during maceration. Malolactic fermentation in steel |
| Aging | In barrique for 12 months. In bottle for 12 months |
| Aging potential | Beyond 10 years |
| Vintage | 1993 |
| Bottle size | 750 ml Borgognotta bottle, natural one-piece cork stopper |
| Average production | 250 cases |
| Tasting notes | Distinctive notes of red fruit such as raspberry and black cherry, refined taste sensations |
| Serving temperature | 18 C° |

Certifications

