



SANG GERMANO

PIEMONTE

DENOMINAZIONE D'ORIGINE CONTROLLATA

PINOT NERO

Derived from 100% Pinot Nero grapes, a variety which was introduced in the mid-19th Century into the vineyards of the Alfieri family by Cavour on the recommendation of the French oenologist Oudart.

IN THE VINEYARD: Cluster thinning in the second half of July at the onset of ripening. Yield per vine 1kg (2.2lbs). Hand harvesting and selection of the grapes in crates occurs towards the end of August.

IN THE CELLAR: Selection of the grapes on the sorting table followed by gentle destemming and crushing. Fermentation and traditional maceration for 10 – 12 days at a controlled temperature (max 28 °C – 82 °F) in low, wide tanks for improved contact between the skins and the must. Daily delestage (rack and return) in the first week of fermentation is followed by light wetting of the cap. Eventually it is drawn off into French oak.

AGEING: Aged in 500 litres (132 gallons) French oak barriques for about one year.

PRODUCTION: 4.000 bottles produced only in years with a seasonal pattern favourable to the grape variety.

FORMATS: 0,75 – 1,5 – 3 litres

SENSORY PROPERTIES: Ruby red colour with good consistency and depth. Typical aroma is complex and with scents of violet and blueberry. Full-flavoured, structured with evident soft tannins and good persistence. Matures and increases in complexity for over 7 – 8 years from harvest.

FOOD PAIRING: Substantial first courses, rich meats, wild game, and mature but not overly strong cheeses and blue cheeses.

SERVING TEMPERATURE: 18 °C (64 °F)

Marchesi Alfieri