

VINI E VIGNETI

PIZZOGALLO
UMBRIA



BOREAS UMBRIA

INDICAZIONE GEOGRAFICA TIPICA
merlot

GRAPES: 85% Merlot, 15% Cabernet.

ORIGIN: Pizzogallo Vineyards (Amelia - TR).

SURFACE OF PRODUCTION: 4,0 Ha.

ALTITUDE: 350mt above sea level.

PRODUCTION SYSTEM: Rammed Cord.

BREEDING DENSITY: 3.500 for Ha.

PRODUCTION FOR HECTARE: 7.000 Kg.

WINE RETURN: 70%.

AGE OF THE VINEYARDS: 15 years.

HARVEST TIMING: first of September.

SOIL TYPE: clayey.

VINIFICATION: delicate buffing and grape marc pressure for separating the grape must from the skins. The fermentation with controlled temperature 20-22°. Reassemblages with frequent and delicate fullings to extract color and structure. Soft pressure later around 14 days of maceration.

MATURATION: minimum six month stationing on the yeasts in steel inox barrels.

ALCOHOL: 14,0%.

TYPICAL CHARACTERISTICS: ruby dressed of noble expression, inviting smell, run after tones of raspberries jam, candy fruit, licorice, milk chocolate, aromatic woods and blonde tobacco. Mouth consistent, rich of fruit and sweet spice.

Round and persistent.

RECOMMENDED COMBININGS: grilled beef with balsamic souce. Seasoned cheeses. Very well also on your own in front of the fireplace!...

SERVICE TEMPERATURE: 16-18°C.

TENUTA PIZZOGALLO

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