

LANGHE PINOT NERO La Tartufaia

PRODUCTION AREA

La Morra – Serradenari

VARIETY, PRUNING, PLANTING DENSITY

100% Pinot Noir, Guyot Poussard, 6500 vines per Ha

YEAR OF PLANTING 2001

ASPECT

North

ALTITUDE

520 meters (1706ft)

HARVEST

Manual

VINIFICATION

By gravity. Full de-stemming, no crushing.

Spontaneous fermentation in closed, old 60-Hl truncated cone-shaped vats with maceration lasting about 20-25 days.

Gentle pumping overs.

AGING

About 18 months in 228-Lt Burgundian pièces, of which about 20 % is new, and after 7 months in the bottle.

No fining, no filtration.

THE VINEYARD

Back in the 1970s, the parcel was at the heart of grandfather Franco's dream of starting the cultivation of white truffle, by planting the first truffle trees.

Together with Chardonnay, Pinot Nero is among the first vineyard to be planted in Serradenari in 2001 on a small parcel of terrain, characterized by north exposure. Ph level is low. Silt is the main component of this vineyard, with a remarkable proportion of clay, allowing fertility and nutrient balance. It endows the vineyard with high water holding capability and consistently maintains a cooler temperature below the vines, thus prolonging the ripening, bringing up the acidity as well as the accumulation of phenolic compounds.

