

SAN GIMIGNANO DOC PINOT NERO

PANIZZI



SAN GIMIGNANO

SAN GIMIGNANO CHALLENGE. SINGLE VINEYARD.

There are some interesting areas in Italy where Pinot Noir produces exciting wines. We believe that **San Gimignano** is one of these and we are ready to prove it. Panizzi is the **first producer of Pinot Noir** di San Gimignano Doc and therefore has always represented a real challenge for us. The natural elegance of Pinot Noir finds in this origin a mineral declination due to the tufaceous soils, which in its own way underlines its fruity characteristics, giving rise to a **complex, yet cheerful and convivial sip**.

ORGANOLEPTIC CHARACTERISTICS

Garnet red with ruby shades. Intense nose of bright red fruits, hints of forest floor and fresh balsamic notes reminiscent of elderberry and juniper. The sip is velvety and savory, the silky tannins thicken the flavorful structure, showing great balance. The aromatic persistence brings forth flavors of cherry, raspberry and strawberry.

VINEYARD CHARACTERISTICS

ORIGIN

La Ventola vineyard, at 410 mm above sea level in the Larniano area, 6 km north of San Gimignano. Total 4 hectares planted in 2006 and 2017. East exposure.

SOIL STRUCTURE

Yellow clay dominant on a tufaceous matrix with discreet presence of gravel.

GRAPE VARIETAL

100% pinot noir

TRAINING SYSTEM

Guyot

DENSITY OF VINES PER HA

5000 vines/ha

MEDIUM AGE OF THE VINES

18 years

PRODUCTION CHARACTERISTICS

GRAPE YIELD PER HA

max. 60 tons per ha

GRAPE SELECTION

Hand made at the moment of harvest

WINEMAKING/AGING

Pre-fermentation maceration followed by and alcoholic fermentation in contact with the skins for 10 days. Malolactic in steel and maturation in barriques for 8 months, followed by 12 months of refinement in the bottle.

AGING POTENTIAL

8 years

SERVING TEMPERATURE

15-16°C

GASTRONOMIC SUGGESTIONS

grilled red meats and barbecue, pasta with ragù, tomato fish soups, codfish and tuna fares, creamy cheeses.

