

# GAMBELLARA

## PINOT NOIR IGT

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### WINEMAKING

Fermentation at 18C° in stainless steel tank for 2 weeks with skin contacts.



### REFINEMENT

50% in steel tanks for 6 months and 50% is aged 6 months in old barrels.



### TASTING NOTES

Lively ruby-red color.

The bouquet is fruity, intense and elegant with violet and red fruit scents.

The taste is dry, well balanced with a pleasant marasca cherry final.



**GRAPES:** Pinot Noir

**VINE AGE:** Various vineyards planted between 1997 and 2012

**ALTITUDE:** Between 400 and 650 f.a.s.l.

**EXPOSURE:** South, South-West

**SOIL:** Hills of marly nature

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