

COSTALUPI

PIEMONTE

D.O.C.

PINOT NERO



The name recalls Via Alta Luparia, one of the oldest and highest districts of the village of Vinchio. According to the legend, a lot of wolves used to live in the woods of the valley below and climb up these steep slopes. Traces could be found when in spring the wolves hunted the hares usually making their dens next to the vineyards. After a long time, it seems that those wolves came back among the same vineyards that produce this great wine. Pinot Nero is a fairly recent grape to Piedmont, and its numbers are increasing steadily. This is due to its important use in the production of quality sparkling wines and, in recent times, of 'still' red wines. Traditionally grown in Burgundy, Pinot Nero has over time become one of the most widely planted international grape varieties in the world. One of its most interesting characteristics is that it adapts very well to the most diverse soils. The first mention of the vine in Piedmont goes back to the end of the 18th century, when the region was strongly influenced by French wine-growing traditions and cultivation.

GRAPE: Pinot Nero.

SOIL: Sandy.

ALTITUDE: 250 m. above sea level.

EXPOSURE: South.

VINE TRAINING-DENSITY: Guyot. 4000 vines per hectare.

HARVEST: Usually, the harvest takes place on the first week. After a green harvest and a careful selection, the grapes are picked in the early morning in little crates and delivered to the winery in the afternoon to preserve their integrity.

VINIFICATION: After crushing and destalking the grapes, the must is sent to temperature controlled horizontal tanks. The alcoholic fermentation and maceration last around 5 days at an initial constant temperature of 20 °C which gradually rises to 25 °C. This process allows the wine to obtain excellent aromas and to extract the polyphenolic substances from the skin.

AGEING: The wine is aged in stainless steel tanks for about 6 months and then bottled.

TASTING NOTES

The wine has an intense ruby red colour with orange hues. The nose is complex with spicy aromas and little red berries fruit with flowery hints. On the palate, the wine is warm, medium body and fresh.

PAIRINGS: beef tongue, pepper with tuna and anchovies, stewed snails, *Filetto baciato* (typical Piemontese salami), aged cheeses.

ALCOHOL CONTENT: 13.5% vol.

SERVING TEMPERATURE: 16 °C.

SIZE: 3 l.



CAMPAIGN FINANCED ACCORDING
TO EU REGULATION N. 1308/2013



VINCHIO VAGLIO