

CASTELLO DI
POTENTINO

PIROPO 2013

Origin: Italy
Quality grade: IGT
Site: Piropo
Varietal: Pinot Noir 100 %
Soil: volcanic rock

CELLAR

Harvest: handpicked
Malolactic Fermentation: yes
Fermentation: spontaneous
large wooden barrel | 5000 L | used barrel | 18 day(s)
Maturing: large wooden barrel | 5000 L | used barrel | 24
month(s)
bottle | 9 month(s)

DATA

Wine Type: Still wine | red | dry
Alcohol: 14.5 %
Allergens: sulfites
Drinking Temperature: 18 °C

