



PIETRO MARINI – TANNAT



Varietal Composition: 100 % Tannat

Alcohol Volume: 15,06 %

Total Acidity: 5,70 g/l

Volatile acidity: 0,65 g/l

Sugar Content: 3,7 g/l

Extract: 36,20 g/l

Vineyard Yield: 7 tons per hectare.

Vineyard Conduction System: espalier.

Irrigation system: drip irrigation.

Harvest: grapes were hand harvested in small bins of 20 kgs.

Harvested on March April

Vineyard Location: CAFAYATE, ALTO VALLE CALCHAQUI, SALTA, FAR NW ARGENTINA, Own 15 years old vineyards at 5900 feet above sea level.

Wine making process: Prior crushing, grapes were hand sorted. Slow alcoholic fermentation. Fermentation at low controlled temperature (20°C) produced by selected yeasts. Extended Maceration (25 to 30 days) and 100% of the juice went through malolactic fermentation in stainless steel tank.

Tasting Notes Intense red color with violet reflections and black background. In the nose, fragrances of black and red berry fruits such as plums and blackberries are perceived, some floral and spicy notes make it different. In the mouth, it is of robust input with tannins that show its strong personality and with a long finish.

Service Temperature: 14°C to 16° C