



MALCOMPARE

Umbria Pinot Nero

INDICAZIONE
GEOGRAFICA
TIPICA

PINOT NOIR MALCOMPARE EMBODIES OUR IDEA OF CHALLENGE. RELYING ON YEARS OF RESEARCH AND EXPERIMENTATION WE STARTED THIS PROJECT. THIS WINE MADE FROM 100% PINOT NOIR REVEALS ELEGANT AND FINE AROMAS, INTRIGUING WITH SILKY AND CREAMY TANNINS.

Classification:	Umbria Pinot Nero IGT
Variety:	100% Pinot Noir
First vintage:	2015
Bottles produced:	3.300
Training techniques:	Spurred cordon with vine density of 6.000-7.000 vines per ha.
Yield per hectare:	5 tons
Harvest period:	first decade of September
Aging:	2 years in french oak barrique and minimum 8 months in the bottle
Exposure:	north; the vineyards are nestled between oak woods that ensure colder climates
Altitude of vineyards:	350 m a.s.l.
Color:	ruby red
Aroma:	round and fresh with notes of violet and raspberry
Taste:	sweet notes of wood and spices provide a silky and soft aftertaste
Aging potential:	over 10 years
Note:	best served at 16° C
Size L:	0.75

ARNALDO-CAPRAI
SIGNATURE