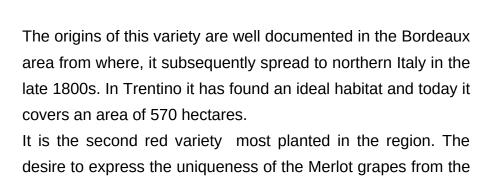
PIVIER







Pivier cru vineyard convinced us to vinify this parcel alone.

VINEYARD

It is located near the town of Ceniga, in Valle dei Laghi. The vineyard has a slight hilly surface. Combined with the Mediterranean climate of Lake Garda, the different nature of the soils - of morainic origin with important contributions of clay and silt - creates the ideal conditions for Merlot to express itself at its best. In the final wine, this contributes to the formation of denser tannins, an intense and dark colour, while maintaining the stability of the acidity and a fruit that is always fragrant. The vines are guyot trained with a density ranging from 5,500 to 8,000 vines per hectare.

VINIFICATION

The grapes are picked and carefully selected by hand in the vineyard. Sorting tables is used to remove undesired grapes after destemming them. A cold maceration, that last a couple of days, anticipate the start of spontaneous fermentation in open wooden barrels. Maceration and fermentation can last as long as 60 days. After this time, the wine is racket into new and used barriques, where it ages for at least 12 months. Further aging is made in large barrel for 6 months and for 1 year in bottles.



SUMMARY

IGT DELLE DOLOMITI

Grape: Merlot 100%

Vineyard: single vineyard in

Valle dei Laghi

Soil: morenic origin, with clay

and silty

Vinification: spontaneus fermentation in open large wooden barrel. Aging in barrique for 1 year and further 6 months in large barrel Production: 10000 bottles, depending on the vintage

