



CASTELLO GABIANO
MARCHESI CATTANEO ADORNO GIUSTINIANI



Piemonte Pinot Nero DOC Bio

Pinot Noir

DENOMINATION:

Piemonte Pinot Nero DOC Bio

FORMAT:

0,75l

TYPE:

Red

GRAPES:

Pinot Noir 100% .

RESA:

45-50 quintals/hectare.

AGING:

In French oak tonneaux for about 10 months.

SERVING TEMPERATURE:

15-18°C.

PAIRING:

It goes well with red meats, game, medium aged cheese and truffle.

TASTING NOTES:

Color: Ruby red color of medium intensity with violet shades.

Bouquet: Elegant with fruity hints on the nose combined with leather notes, tobacco and fine chocolates scents.

Taste: On the palate it is rich and deep with hints of red fruits, fruit in alcohol, soft and captivating with a strong alcoholic component complemented by aromas of precious woods.

NOTE FROM THE WINE-MAKER:

It is one of the most important international grape varieties originally from Burgundy, has found in the Monferrato in Gabiano a great territory where to express itself and express a great red wine.

The white lands of Gabiano give our Pinot Noir great flavor and unique typicality also given by the skilled winemaking techniques with particular maceration on whole grapes.

ORGANIC WINE

OPERATORE CONTROLLATO N° T96G ORGANISMO DI

CONTROLLO MIPAAF IT BIO 007



| MACROCATEGORIA | TIPO MATERIALE | CODICE AMBIENALE MATERIALE | SIMBOLO | DESTINAZIONE RIFIUTO |
|--------------------|--|----------------------------|---------|---------------------------------|
| BOTTIGLIE | VETRO VERDE | GL 71 | | RACCOLTA VETRO |
| TAPPI | SUGHERO | FOR 51 | | RACCOLTA DIFFERENZIATA DEDICATA |
| CAPSULE | CAPSULE POLILAMINATO ALLUMINIO | C/ ALU 90 | | RACCOLTA ALLUMINIO |
| ETICHETTA IN CARTA | LE ETICHETTE APPOSTE IN FRONTE E RETRO BOTTIGLIE NON SONO SOGGETTE A SMALTIMENTO SEPARATO DALLA BOTTIGLIA IN VETRO | | | |