



L'Arturo 2019 **ORGANIC**

PINOT NOIR OF THE SEBINO IGT

VINTAGE: 2019.

GRAPES: Pinot Noir.

ORIGIN: the Anfiteatro estate vineyard in the village of Calino in Cazzago San Martino, lying on a steep hill facing west-northwest.

SOILS: deep morainic soils with abundant pebble admixture and strata of moraine and stream deposits.

TRAINING SYSTEM: Simple Guyot.

VINEYARD DENSITY: 8,000 vines per hectare.

AVERAGE VINE AGE: 23 years.

HARVEST PERIOD: second third of September. The clusters are visually selected for quality and picked into small boxes.

VINIFICATION: the clusters are carefully de-stemmed, leaving 30-40% of the berries intact. Fermentation is in stainless steel tanks and temperatures range between 24-26°C, followed by maceration on the skins for three weeks. The wine then goes into French oak barrels for the malolactic fermentation and rests on the fine lees for a minimum of 24 months, with periodic bâtonnage.

ALCOHOL: 13,5% by vol.

BOTTLING: in July 2021.

TASTING NOTES: deep ruby red. The bouquet, rich and stylish, boasts red and dark fruit—sour cherry, blueberry, redcurrant, raspberry, mulberry—and cherry preserves, with hints of dogwood, candied orange zest, and liquorice root. The palate is crisp and full-bodied, with a delicate vein of acidity that drives its lengthy progression. The tannins are perceptible but silky and fine-grained, and well-integrated.

FIRST YEAR OF PRODUCTION: 1998.

*Produced by Ronco Calino Società Agricola srl
Adro - Italia - Produced in Italy
Contains sulfites.*

