

PIERO PAN

VIGNAIOLI DAL 1880

Ruberpan

This red is both elegant and structured.

Rich and concentrated on the nose, it has a good depth on the palate, with flavours of red berry fruit, black cherries and blackberries balancing fresh vivacious fruit with silky tannins.

Denomination:	Valpolicella superiore DOC.
Grape varieties:	Corvina Veronese: 60% Rondinella, Corvinone and Croatina Veronese: 30% Old traditional valpolicella varieties: 5%
Geographical location:	Val d'Illassi, hills of Cellere d'Illassi in the Valpolicella zone.
Vineyard characteristics:	Clay, chalky soils, situated at 350-500m above the sea level.
Training:	Guyot with 5800 vines per hectare.
Defence method:	Production all organic certificated
Buds per vine:	6-8 buds per vine.
Age of vines:	The vineyard was planted in 2000.
Yields:	35-40 Hl per hectare or 1 - 1.5 kg grapes per vine
Harvesting:	Hand harvest from 1-20th October.
Withering:	12 days with regular pumping over and daily punching down the cap. Malolactic fermentation does not take place. The wine ages in cask and barriques for thirty months followed by a period in bottle before release.
Vinification techniques:	Grapes are pressed and destemmed. Fermentation temperature 23-24° C 12 days with regular pumping over and daily pinching down the cap.
Ageing:	This wine ages in 500 and 2500 litre barrels for 18/24 months followed by a period in bottle before release
Organoleptic properties:	
color:	brilliant ruby red colour
perfume:	typically reminiscent of cherry, strawberry fruit
tasting notes:	palate complex with beautiful notes of fruit and finish and spicy character too; wine with good potential to age well
total acidity:	5.8-6.2‰;
alcoholic content:	13,5°
sugar:	2-3 g/l
Serving suggestions:	Perfect with starters such as stuffed pasta, or tomato sauces, particularly good with roast poultry, grilled meat, game birds and mature cheese. Serve at 14-15° C.