

GRAN RESERVA
PINOT NOIR
2015



DOS ALMAS
Famiglia Zonin



VINEYARDS

VARIETY	Pinot Noir
DENOMINATION OF ORIGIN	Casablanca Valley
SOIL	Sandy clay, 2m deep

HARVEST	2015 was a disease-free year with normal temperatures and no rain. Healthy bunches yielded wines with good fruit intensity, balanced acidity and moderate alcohol. The harvest took place between 20th and 25th March, at which point the grapes were showing optimum organoleptic qualities of aromas as well as ripeness of tannins. Bunches were picked at night to avoid oxidation and loss of quality.
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VINIFICATION

FERMENTATION	Grapes underwent a 7-day cold maceration to extract colour and aromas from the skins. An open-vat, temperature-controlled fermentation was carried out at 22-26°C with regular push-downs, allowing for a soft extraction of colour, aromas and tannins.
AGEING	40% of the wine was aged for 10 months in French oak, and the remaining 60% was kept in stainless steel tanks as a fruit component for the final blend.
TECHNICAL DATA	Alcohol: 12,5% ABV; pH: 3,5; Tartaric Acid: 5,6 g/L; Residual Sugar: 2,5 g/L
AGEING POTENTIAL	Up to 5 years in ideal cellaring conditions.

TASTING NOTES

COLOUR	Deep ruby red with violet hues.
NOSE	Fruity bouquet with notes of cherry and red berries such as strawberries and raspberries, intertwined with soft spicy notes and a touch of vanilla from the French oak ageing.
PALATE	Delicate body with good acidity and smooth tannins, adding freshness and a silky texture. Good length, again showing notes of red fruits, vanilla and spices.

PAIRINGS

We recommend serving at 14-15°C. Good to pair with oily fish, pasta and white meats.