

LANGHE DOC PINOT NERO 2015 *Argamakow*

TYPE: DRY RED WINE

AREA: LANGHE - MONFORTE D'ALBA (CN)

VARIETY: Pinot Noir 100%

Wine obtained from our estate *Pinot Noir* grapes.

CHARACTERISTICS OF THE VINEYARD

SITE: Monforte d'Alba

SURFACE: 0.4 hectares

ALTITUDE: about 520 meter

EXPOSURE: East

SOIL: clayey calcareous- (Elveziano)

CANOPY SYSTEM: Guyot VSP

DENSITY: 6000 plants/hectare

AGE OF THE VINEYARD: 20 years

HAND PICKED

2015 production: 3234 bottles 0.75 L

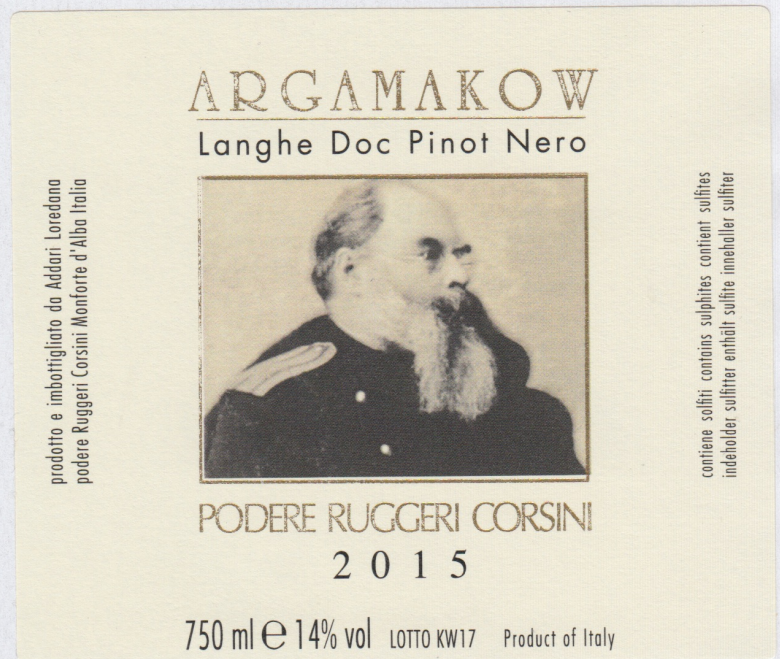
24 Magnum 1.5 L

Alcohol: 13.50 % by vol.

Total acidity: 5.12 grams per liter

Net dry extract: 28 grams per liter

Total sulphurs dioxide: 122 mg/L



ENOLOGY

Vinification starts after a manual harvest in crates, with immediate stalk removal. Next, four pump overs are carried out each day for the first week and the maceration lasts eight days. After the racking, decanting and the malolactic fermentation have occurred, the wine is then aged in different aged French *barriques* for 18 months. Bottled in July 2017.

TASTING NOTE

Argamakow Langhe DOC Pinot Noir is a wine that can be drunk when still young or left to age for ten to fifteen years. To be served at a temperature between sixteen and eighteen degrees, it is a smooth, fragrant, pleasantly tannic wine.

FOOD PAIRINGS

It's ideally paired with first courses (pasta and rice dishes), meat, cheese and cold meats, but it can be also paired with fish.