

# Lo Straniero

## TECHNICAL SHEET

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### *Category*

Pinot Nero Emilia IGT

### *Grape variety*

Pinot Nero 95%, Pinot Tintourier 5%

### *Alcoholic strength*

13,5% vol

### *Residual sugar*

2 g/l

### *Serving temperature*

14-16°C

### *Kind of bottle*

Heavy Burgundy 0,75 lt.

### *Ground*

Medium-textured and subalkaline soil rich in stony slabs

### *Exposure*

South-East

### *Trees disposal*

5,000 Plants/Ha

### *Pruning*

Single Guyot and spurred cordon

### *Production*

70 Q.li/Ha

### *Methods of grapes protection*

Biological control

### *Winemaking*

After the pressing process, cold pre-fermentative maceration. Fermentation at a temperature of around 22-25°C with cultured yeasts.

Wine completes its maturation in second and third-fill barrels for 12 months.

Blending, light clarification and final filtration

## SENSORY ANALYSIS

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### *Colour*

Ruby-red color with sour black cherry shades

### *Taste*

Noble and elegant with fruity and spicy notes filling the mouth. Well-balanced and with fine acidity. Sweet tannins mean a long finish

### *Fragrance*

Particularly varietal, with long finish of marasca cherry and red fruits jam

### *Gastronomic suggestions*

Savory pasta dishes, white meat and game dishes, short-aged cheeses

*Al Poggiarello*

