



BORGH ANTICO

Viticoltori in Conegliano

1935



## PINOT NOIR

Linea "Le Spezie"

### TERRITORY

Grapes: 100% Pinot Noir

Location: Ponte delle Alpi, alpine - prealpine area

Soil type: stony and rich in skeleton

Altitude: 400 m a.s.l.

### HARVEST AND VINEYARDS

Harvest: manual in box

Period: mid/late September

Age of vineyards: 10/15 years

Planting density: 3,300 vines/ha

Training system: Guyot

### WINERY

Vinification: fermentation in open vats for 10/15 days at a temperature of 18/20 °C, controlled malolactic fermentation and aging partly in cement and partly in barriques for some years.

Aging: in cement 3-4 months and barriques.

### ORGANOLEPTIC CHARACTERISTICS

Wine with considerable potential, at the sight it has a light red color that leads to think of a wine of little grip. On the palate surprisingly vinous, spicy with hints of leather and jam. Very soft tannin with luxurious elegance.

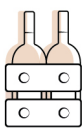
### COMBINATIONS

With white and red meats with delicate flavors and aged cheeses.



#### Aroma:

Spicy, leather and jam



#### Bottles produced:

1,000 bottles of 0.75 l

50 bottles of 1.5 l

Box of 6 bottles



#### Temperature:

18/20 °C



#### Alcohol content:

13 % vol



#### Acidity:

5.5 gr/l



#### Residual sugar:

0 gr/l

FLORAL	●	●	●	●	●
FRUITY	●	●	●	●	●
SOFTNESS	●	●	●	●	●
SAPIDITY	●	●	●	●	●
FOAM	●	●	●	●	●