

# Pernione

**TYPE:**  
Still red wine

**VINTAGE:**  
2019

**GRAPES:**  
Pinot Noir

**VINEYARD:**  
Located on the Pernione hill in Rocca Susella.  
Soil: Calcareous-clay.  
Growing method: Natural and Organic.  
Planting year: 2000  
Training system: Low Guyot.  
Vines per hectare: 4,000  
Yield: 50 quintals per hectare – 2 kg/vine.  
Altitude: 350–400 m a.s.l.  
Harvest: Second/third week of September at phenolic ripeness.

**VINIFICATION:**  
Harvest in small crates; destemming, gentle crushing, fermentation in steel tanks with 12–14 days maceration and daily pumping over.  
Racking yield: 35–38 hl/ha.  
Aging: 24 months in steel/fiberglass + 12 months in wood; bottle refinement.

**TASTING NOTES:**  
Delicate ruby red tending to garnet with age. Notes of licorice, forest floor, spices, leather, and tobacco.

**ALCOHOL:**  
15% Vol

**PAIRINGS:**  
Ideal with cured meats, red meat dishes, aged cheeses.

**SERVING TEMPERATURE:**  
8–10°C

**FORMAT:**  
0.75 L

Contains sulfites

