

DOMAINE NICO

LA SAVANTE PINOT NOIR

"She who hears, but does not hold what she has heard, learns nothing". DANTE ALIGHIERI

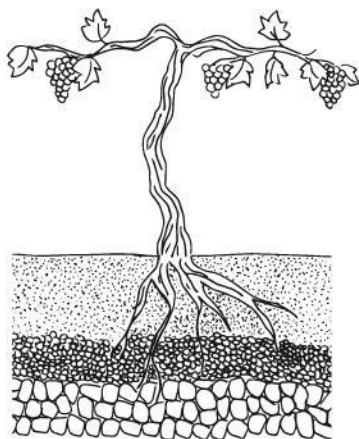


SOIL

Between depths of 0-40 cm: loose, sandy, loam soil.

Between depths of 40 – 60 cm: reddish-hued compact calcium carbonate.

Between depths of 60 – 110 cm: 90% boulder debris 5 cm in thickness, with dispersed calcium carbonate.



TASTING NOTES

Raspberries and a lot of graphite and phosphorus at the beginning. After a few minutes a lot of aromas of flowers, herbs and mushrooms. Herbal, linear and good acidity in the mouth.

TECHNICAL SHEET

Vintage: 2021

Varietal Composition: 100% Pinot Noir

Vineyard Location: Gualtallary, Tupungato | Elevation: 1450 m.s.n.m. (4757 feet)

Planted: in 1994 | Dijon clones: 115 and 777

Area: 1.44 hectares

Oak regimen: Aged 15 months in 35% new, 50% second use and 15% third use. All French oak, 100% François Frères

Alcohol: 13,0 %V/V | pH: 3.42 | T.A: 5.69

Total production: 5223 bottles

WINEMAKING

Fermentation in roll-fermentor and 24 hL stainless steel tanks. Clone 115 fermented with 50% whole cluster and clone 777 with 30% whole cluster. Average fermentation temperature 24 degrees. 7 to 11 days maceration.

REVIEWS



Robert Parker wine **vinous**
WINE ADVOCATE

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