



VINIFICATION

Fermentation in stainless steel, the wine is then transferred to barrique where it undergoes malolactic fermentation.

AGING

The wine ages for 12 months in barriques with constant batonnage, followed by 12 months in concrete tanks and 18 months in bottle.

TASTING NOTES

This Pinot Noir reveals notes of red fruits, delicate spices, and floral undertones. The medium-full body, smooth tannins, and balanced acidity lead to a bright, elegant finish.

Il Rio

Ventisei Pinot Nero

COUNTRY

Italy

ABV

13.50%

REGION

Tuscany

VARIETALS

Pinot Noir 100%

APPELLATION

Toscana IGT

WINERY

Nestled between the quaint town of Vicchio di Mugello and the picturesque Tuscan-Romagnolo Apennines lies Il Rio Winery, founded in 2003 by Paolo Cerrini and his partner Manuela Villimburgo. Paolo, who spent his childhood cycling through the rolling hills of Mugello, found his calling in agriculture and winemaking in 1992, when he planted just 350 vines for family consumption. He began experimenting with northern grape varieties, betting on the unique pedoclimatic characteristics of the region such as clayey soil and continental climate with significant temperature variations between day and night that proved ideal for growing Pinot Noir, Chardonnay, and Sauvignon Blanc. Paolo and Manuela's hobby soon blossomed into a full-fledged business, supported by positive feedback in the late 1990s. Vineyard management aims to minimize interventions in the cellar, focusing particularly on achieving excellent acidity and freshness in the wines. Il Rio's dedication to non-invasive winemaking techniques and their focus on vineyard work ensures that each bottle reflects the true essence of Mugello's terroir, making it a must-visit destination for wine enthusiasts.

CULTIVATION

The winery employs sustainable cultivation practices by not tilling their clay soil, allowing insects and microorganisms to enrich and oxygenate it, and cutting grasses only after seeding.