

Il Rio

COUNTRY
Italy

REGION
Tuscany

APPELLATION
IGT Toscana



Ventisei Pinot Noir 2020

VARIETALS

Pinot Noir

VINEYARD PHILOSOPHY

Practicing Organic, Focus on Sustainability.

VINEYARD NAME

Vigna IL RIO, Vigna LE PANCHE.

VINEYARD SIZE	ASPECT	ALTITUDE	TERRAIN	SOIL TYPE
2 Hectares	East-West	200-300m a.s.l.	Hilly	Grainy

YIELD	DENSITY	CULTIVATION	VINE AGE
5,000 kg/ha	5,000 vines per hectare	Double-walled Guyot	20-30 Years

CLIMATE

Continental climate: cold and humid, with summer temperature swings up to 20°C.

HARVEST PERIOD

First ten days of September, manual harvest in baskets.

VINIFICATION

Fermentation in temperature-controlled steel vats; followed by malolactic fermentation in barriques not older than 5 passages.

AGING

One year in barrique, one year in cement, two years in bottle.

LONGEVITY

Suitable for long aging: 15–20 years if well preserved.

OF BOTTLES PRODUCED

6,000

FIRST VINTAGE PRODUCED

2001

ANALYTICAL DATA

ABV	TOTAL ACIDITY
13,5% Alc./Vol.	5.0 - pH 3.6

TASTING & PAIRINGS

Appearance: Pale but brilliant red color, with a hint of orange.

Nose: Resins, eucalyptus, and floral essences, with subtle hints of spice.

Palate: Vibrant, with delicate tannins that enhance the purity and juiciness of the fruit, finishing elegantly with notes of citrus and aromatic herbs.

Pairings: Soups, white pasta dishes, white meats, fatty fish.

Serving Temperature: 60-64°F



AVAILABLE FORMATS

750 ml



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