



PIN 2023

AVAILABILITY 800 BOTTLES

Grape Varieties: Sangiovese

Grape Origin: Vineyard located in Pianate San Sisto - Castelbuono
(Bevagna)

Aging: Steel tanks

Type: Rosè

13 % vol

PIN is a rosé wine made from Sangiovese grapes from a vineyard located in the Castelbuono area (Bevagna). The soil is clay-limestone with arenaceous components, situated at an altitude of 500 meters above sea level, with a North-East exposure.

The training system used is Guyot.

For vineyard management, only copper and sulfur are used to prevent major pathogens, applied at low dosages to preserve the integrity of the environment as much as possible.

The grapes are harvested manually during the first ten days of September. After destemming and crushing, the grapes are left to macerate for about 24 hours, then pressed with a vertical hydraulic press.

Fermentation occurs spontaneously.

The wine is aged in stainless steel until June, with occasional bâtonnage.

Bottled by gravity.
Unfiltered, unclarified.