



# CIANO 2015

GRAPEVINE: PINOT NOIR (100%)

SOIL: volcanic

YEAR OF PLANTING: 2009

BOTTLES PRODUCED: 2000

Manual HARVEST on 09.01.2015

PROCESSING: spontaneous

fermentation in open wooden barrels, where grapes are left macerating on their skins for 15 days.

One-year-long maturation in wide oak barrels and 6-months-long ageing in bottle.

No filtration nor clarification.



## ANALYTICAL DATA:

ABV (Alcohol % by volume):	12,6%
Total dry extract:	31,8 g/l
Total acidity:	7,07 g/l
Volatile acidity:	1,20 g/l
Malic acid:	< 0,20 g/l
Lactic acid:	2,31 g/l
Ph:	3,55
Total sulphur dioxide:	14 mg/l
Free sulphur dioxide:	1 mg/l