## SELECTION NATIVE



JRCARI

## CONVERSIE LA AGRICULTURA BIOLOGICĂ



## NATIVE PINOT NOIR DE PURCARI

Type: Red Denomination: PGI Stefan Voda Grapes: 100% Pinot Noir Alcohol: 13.5% Volume: 750 ml. Production area: Moldova, Stefan Voda district Soil: charred clay-sandy chernozem Density: 3333 plants/hectare Cultivation: Double Guyot Age of the vineyard: 15-20 years Position of the vineyard: 110-185 meters above sea level Exposure: South-East. Average annual rainfall: 450-550 mm. Sunny days per year: 310-320 Total active temperatures: 3000-3250 °C Production: 80-100 quintals per hectare Harvest: manual in the shed Harvest period: early October Fermentation: in steel at controlled temperature (16-18°ÿ) Maturation: 6 months in French oak barriques Bottle aging: minimum 6 months

**Organoleptic characteristics: dry red wine** - Native Pino Nero (CAB) wine is produced from grapes in conversion to organic farming.

Crystalline appearance, very purple color with intense red reflections. The delicate and complex aroma expresses the harmony between notes of ripe red fruits (strawberries, raspberries), subtle nuances of vanilla, supported by intense notes of sweet spices mixed with notes of hawthorn and wild strawberries. The taste is broad, generous and delicious, evolving on notes of red fruits, strawberries, supported by a sparkling and refreshing freshness. The finish is very long, soft and digestible. The recommended temperature for consumption is: +16/+18°ÿ

Pairings: Deer, lightly seasoned steak, cheese

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