



TENUTA DI CART

AMMONITICO Still wine Pinot Noir

Grapes

100% Pinot Noir

Production area

Veneto region, in the Dolomite foothills in Belluno
The soil is mainly composed of sandstone mixed with clay, enriched with stones of calcareous dolomitic nature. The climate is alpine with daily temperature fluctuations, good rainfall, and there is constant ventilation.

Vineyard

Altitude	450 m a.s.l.
Exposure	Southwest
Trellising system	Guyot
Planting density	4,500 vines per hectare
Harvest	During the first ten days of September

Production method

Vinification with skin maceration on the skins for 10 days, racking and fermentation in steel. Aging in barriques for 12 months before bottling

Tasting notes

Ruby red color with violet reflections. Elegant aroma, featuring fruity notes of strawberry, cherry, currant, and subtle hints of wood. On the palate, it is warm, with good sapidity and soft tannins that envelop the mouth without being intrusive. Excellent with red meats and game. It is advisable to open the bottle at least 20 minutes before serving, in order to allow the wine to oxygenate and fully release all its aromas. Serve at a temperature of 10-12 °C (47-50 °F).

Wine details

Residual sugar	0 g/l
Acidity	5 g/l
Sulphur dioxide	70 mg/l
Alcohol level	13% vol

