



NOIR FOLON

The Mazzolino Estate's Noir vineyards, in the municipality of Corvino San Quirico, are planted on a clayey-calcareous soil, on west-facing hills. They were bedded out in the eighties using Pinot Noir clones imported from Burgundy. Planting density is about 6000 vines per hectare, the training system is simple Guyot and partly low spurred cordon. The grapes are entirely hand-picked in crates when they are fully ripe and are further selected with great care on the triage table, so only perfectly healthy, whole bunches are used.

The vinification process, which lasts about three weeks, is carried out in cubic stainless steel vats (which have an excellent ratio between must surface and the grape skins cap that forms). Pre-fermentation cold maceration (5 days at 8°C), rigorous temperature control, daily mechanical punching down, alcoholic fermentation using selected yeasts from Burgundy, all guarantee a great product .

After racking and a brief period in stainless steels vats, the wine rests for about a year in French oak barriques (Allier and Tronçais, a third are new, a third are second-year and a third are third-year barriques), for malolactic fermentation and subsequent aging.

It is then bottled and left to rest for a further 12 months in the cellar before release.

It has a ruby-red color with slight orange highlights that become more pronounced with time. It has a typical intense and very complex aroma. The bouquet consists of fine and elegant flowers, with hints of berry fruits, wild roses, leather and fur. The flavor is full, rich and assertive, pleasantly lingering and long on the palate.

Best drunk at 18°C, after opening the bottle a few hours earlier; we recommend using large glasses so that aeration can allow the bouquet to develop better.

Further aging in bottle enhances its characteristics and great harmony.



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