



vin
na
tr



El Vin Pico BIO/DEMETER 2023

Grape varieties: Corvina, Rondinella.

Vineyards: The grapes come exclusively from biodynamic vineyards.

Soil: Limestone and clay, altitude 180 metres a.s.l.

Harvest: Fresh grapes harvested by hand between the end of August and the first week in September.

Vinification: Made from a second pressing of the grapes, with the addition of fresh grapes. Traditional spontaneous fermentation. Matured for six months in concrete tanks, where malolactic fermentation occurs spontaneously, before being bottled without filtering.

Description: Red in colour, with subtle purplish reflections. Intense blackberry and raspberry notes on the nose, with subtle hints of violet and balsamic herbs. Fortright, mineral and full-flavoured on the palate, with a lingering appeal.

Food pairings: Everyday, easy-drinking wine. Also ideal with a quick bread and salami snack, or with pasta and risotto dishes; excellent with grilled white fish if served slightly chilled. Serving temperature 10-12°C.

Analytical data:

Alcohol content: 9.70% vol

Sugars: 0.6 g/l

Total acidity 6.50 g/l

pH: 3.17

Sulphite content less than 30mg/l

Agricola Montenigo
Via delle Rive 3/A
37141 Montorio VR

T +39 392 1492330
T +39 345 1442692
info@montenigo.it

