

# CARILLO

## 3 L Q R W 1 H U R G H O O - 2 O W

Grape variety: Pinot Noir  
Production area: foothills of Casteggio  
Soil: lime/clay  
Orientation of the vineyards: NE-SW  
Altitude of the vineyards: 120-200 m AMSL  
Training system: simple Guyot  
Average age of the vines: 20 years  
Vine density: 5.000 vines per hectare  
Yield: 1-1,2 kg per vine

Harvest: leaf thinning in mid-July. The grapes are hand-harvested in 17 kg boxes, carefully selecting the best ones.

Vinification: destemming and gentle crushing of the grapes  
Fermentation with indigenous yeasts in stainless steel vats at a controlled temperature always kept below 28°C  
Maceration. During maceration, the wine is punched down and pumped over several times depending on the kinetics of the fermentation  
Natural malolactic fermentation in 25 oak barrels.

Ageing: 6 months in stainless steel vats and a minimum of additional 2 months in bottle before release

Sight: brilliant ruby red colour.

Nose: intense, with aromas of fruits of the forest and spicy notes.

Palate: fresh, fruity, fragrant and well-balanced. A classic expression of the Pinot Noir grape

Vintage: 2022

Date of harvest: August 24th 2022

Date of bottling: July 12th 2023

2022 production: 23.000 bottles (0,75 l)

Notes about the 2022 vintage: a very hot vintage with minimum rainfall. At the end of the vintage we have observed remarkable temperature variations between day and night. The harvest has been considerably anticipated. The production has been slightly lower than the usual as the grapes were in perfect conditions and of good quality. The correct timing of the harvest ensured a good aromatic expression and right acidity values for all the wines.

Analytical data:

- alcohol: 12,85% vol
- acidity: 5,6 g/l
- residual sugar: < 0,5 g/l
- sulphites: 85 mg/l
- dry extract: 2 g/l

First vintage: 2014