

IL CHIUSO 2018

Pinot Nero di Toscana I.G.T.

Il Chiuso is named after the farm, where Pinot Nero was planted in 1984 with Morey-Saint-Denis clones (Burgundy). This noble variety cultivated in predominately chalky soil at approximately 500 metres above sea level results in a sublimely elegant wine, which is exquisitely balanced, replete with fruity overtones and plush tannins.

CLIMATE

The great difference in temperature between day and night we had in Autumn allowed a good development of aromas. That is why wines from 2018 vintage are going to be fruity with an excellent freshness and a good balance of alcohol. The extraordinary polyphenols content will provide thoroughbred wines, elegant, powerful and with a good body. What we have always liked. After several samples and organoleptic analysis in our vineyards and laboratory, harvest have been carried out by hand in 10-12-kg crates, on 18th September.

VINIFICATION

Vinification started using indigenous yeasts in steel tanks at controlled temperature of 30/32°C, with manual pumping overs and a total cuvaison of 13 days. After racking, wine has undergone the malolactic fermentation in steel tanks.

REFINEMENT

After malolactic fermentation, the wine was transferred in oak barriques of thin grain for a period of 12 months.



TECHNICAL DATA OF THE WINE

First release: 2009

Grape: Pinot Nero

Alcohol: 13.5%

Total acidity: 4.77 g/l

Residual sugar: 1 g/l

Extract: 29.7 m/l



Colour: intense red



Nose: primary aromas are typical of Pinot Nero (strawberry, cherry, blueberry, violet) and they become much more complex with time



Taste: the attack is fresh, harmonious and complex. Service temperature 16°C



TECHNICAL DATA OF THE VINEYARD

Exposure: North-West/South-East

Soil: clay and limestone

Altitude: 460-501 meters above sea level

Training system: partially Lyre and partially vertical Trellis

Vine density: 2,800 plants/ha for the Lyre and 5,200 plants/ha for the Trellis

Clone selection: 111,114 and 115 coming from Chambertin, according to the altitude of the vineyard

