

SASSAIA “PN²: Pinot Noir x Pierre Naigeon”



Wine: Pinot Noir x Pierre Naigeon = PN²

Vintage: 2021

Vineyard: Riolo Lungo

Harvest: September 7, 2021

Brix: 22.5

Alcohol: 13.5%

pH: 3.32

Total Acidity: 5.71

Fermentation: Hand-selected grapes, barrel fermentation with indigenous yeasts at low temperature followed by a cooling of the barrels to ~ 4 ° C (39 ° F) for the winter months, which allows the release of nutrients from the noble lees allowing a sequential and natural malolactic fermentation in spring.

Aging: Aged in Chassin French oak barrels, 25% new and 75% neutral for 9 months. Bottled on July 23, 2022.

Aromas: Classic Pinot aromas of red berries and rose petals.

Flavors: On the palate, silky tannins with cherry and raspberry notes.

Vintage Notes: Harvested by hand in 6kg crates. One-third destemmed berries and two-thirds whole cluster stainless steel fermentation with gentle cap management with limited pigeage. The pinot grapes of the 2021 vintage were of good ripeness due to adequate rainfall, hot days and cool evenings.

