

TECHNICAL DETAILS

CAMERTI



<i>Wine Typology</i>	Red wine (IGT)
<i>Production Area</i>	Umbria - Montegabbione
<i>Grape Variety</i>	Pinot Nero 100%
<i>Altitude of vineyard</i>	400 metres above the sea level
<i>Type of soil</i>	Clay
<i>Training system</i>	Spur cordon
<i>Density of vines</i>	5400 per Ha
<i>Production per hectare</i>	4000 kg
<i>Yield of grapes into wine</i>	60%
<i>Harvesting period</i>	September
<i>Vinification</i>	Maceration on the skins for 15 days
<i>Alcoholic fermentation</i>	In stainless steel
<i>Malolactic fermentation</i>	Totally carried out in barriques
<i>Ageing</i>	In Allier barriques for 6 months
Alcholic	14,00
Total acidity	5,10 gr/lit
PH	3,60
Dry extract	31 gr/lit

This wine takes its name from the Camerti people who were the original inhabitants of the old Region of that name which is now known as Umbria where the vineyard is situated. Tenuta Corini are responsible for introducing the Pinot Noir grape to the area having recognized that both soil and climatic conditions were ideally suited to this variety. After fermentation the wine is matured for 6 months in oak barrels and then one year in the bottle.