



PRODUCER PROFILE

Estate owned by: Alessandro Cellai
Winemaker: Alessandro Cellai
Total acreage under vine: 7
Estate founded: 1999
Winery production: 5,000 Bottles
Region: Toscana
Country: Italy

Monastero La Pineta 2020

WINE DESCRIPTION

While Pinot Nero is capable of producing wines of extraordinary elegance and harmony, it sometimes has difficulty adapting to conditions in Italy. To succeed with this grape in a land known for indigenous varieties, Alessandro Cellai had to approach every operation in the vineyard and the cellar meticulously. For example, he found that allowing the skins to macerate with dry ice prior to fermentation brought out more finessed perfumed aromas. The wine's name takes inspiration from the surrounding pine forests, as "La Pineta" translates to "pine tree".

TASTING NOTES

This ruby red wine offers notes of fresh berries, including raspberries, as well as hints of spice and forest floor. On the palate, the wine is well-balanced, with red fruit flavors, and a persistent finish.

FOOD PAIRING

Pair this with foie gras, teriyaki sauces, chicken with cranberry and walnut stuffing, or pork saltimbocca.

VINEYARD & PRODUCTION INFO

Production area/appellation:	Toscana IGT
Vineyard name:	The La Pineta vineyard
Vineyard size:	4
Soil composition:	Calcareous Sandy-Loam
Training method:	Guyot
Elevation:	1,700 feet
Vines/acre:	2,400
Yield/acre:	1.5 tons
Exposure:	Eastern
Year vineyard planted:	2001
Harvest time:	September
First vintage of this wine:	2006
Bottles produced of this wine:	5,000

WINEMAKING & AGING

Varietal composition:	100% Pinot Nero
Fermentation container:	Barrels
Length of alcoholic fermentation:	25 days
Fermentation temperature:	72 °F
Maceration technique:	Racking and Pumpovers
Length of maceration:	5 hours; 10 days
Malolactic fermentation:	Yes
Type of aging container:	Barriques
Size of aging container:	225 L
Age of aging container:	New-One year
Type of oak:	French
Length of aging before bottling:	12 months
Length of bottle aging:	5 months

ANALYTICAL DATA

Alcohol:	13.5%
pH level:	3.6
Residual sugar:	1 g/L
Acidity:	6.3 g/L
Dry extract:	29 g/L