



Feudi
del
Pisciotto

L'ETERNO Pinot Noir Terre Siciliane IGT

WINE DESCRIPTION

Inspired by Giacomo Tachis, L'Eterno is one of the only Pinot Noirs made outside of the Etna area. It comes from 767 clones cultivated in a five acre vineyard. This was also the first project the winery made in collaboration with famous Italian fashion designers in order to preserve some important art and culturale sites. L'Eterno is indeed a sculpture by artist Giacomo Serpotta.

TASTING NOTES

Light ruby red with garnet tones. The bouquet on the nose is extremely elegant, with notes of violets, ripe raspberry and currant with a hint of spice and tobacco. The palate is full-bodied with soft tannins and a pleasant sapidity.

FOOD PAIRING

Ideal with savory first courses like pasta with meat sauce, second courses with red meats, medium-spiced roasts, and semi-matured cheeses.



VINEYARD & PRODUCTION INFO

Vineyard appellation:	Terre Siciliane IGT
Vineyard size:	2 Ha (5 ac)
Soil composition:	Medium texture, calcareous
Training method:	Guyot
Elevation:	280 m a.s.l.
Vines/hectare:	6,000/Ha
Exposure:	North west
Age:	7 years
Harvest time:	Mid August
First vintage:	2011
Production:	6,000 bottles

WINEMAKING & AGING

Varietal composition:	100% Pinot Noir
Fermentation container:	Stainless steel tanks at 22° C for 10 days
Maceration technique:	30 days with frequent pumpings over
Type of aging container:	French oak barrique
Length of aging before bottle:	12 months
Length of bottle aging:	6 months

ANALYTICAL DATA

Alcohol:	13.5 %
Residual sugar:	1.1 g/L
Acidity:	5.8 g/L
Dry extract:	30 g/L

PRODUCER PROFILE

Estate owned by: Paolo Panerai
Winemaker: Alessandro Cellai
Total acreage of vine: 111 (44 Ha)
Winery Production: 200,000 bts
Region: Sicily

