

DOMAINE NICO

LA SAVANTE PINOT NOIR 2023

“She who hears, but does not hold what she has heard, learns nothing”.

DANTE ALIGHIERI

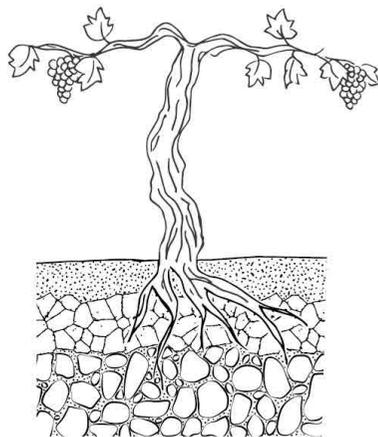


SOIL

Between depths of 0-40 cm: loose, sandy, loam soil.

Between depths of 40-60 cm: reddish-hued compact calcium carbonate.

Between depths of 60-110 cm: 90% boulder debris 5 cm in thickness, with dispersed calcium carbonate.



TASTING NOTES

Red-mineral fruit, with slight reduction and a touch of citrus. Orange peel. Earthy character. High Acidity and low alcohol content. Vertical wine. Layered tannins.

TECHNICAL SHEET

Vintage: 2023

Varietal Composition: 100% Pinot Noir

Vineyard Location: Gualtallary, Tupungato

Elevation: 1450 m.s.n.m. (4757 feet)

Planted: in 1994 | Dijon Clones: 115 & 777

Area: 1.44 hectares

Oak regimen: Aged 12 months in 10% new barrels, 40% second-use and 50% third-use barrels. All French oak, 100% François Frères.

Alcohol: 13,2% V/V | pH: 3.35 | T.A: 5.27

Total production: 7.223 bottles

WINEMAKING

Fermentation took place in Roll-Fermentors and small stainless steel tanks. The clones 115 (90%) and 777 (10%) were fermented with 50% whole clusters, separately. The fermentation temperature was 24°C, with macerations lasting 11 days. 100% of the wine underwent oak aging for 12 months (10% in first-use barrels, 40% in second-use barrels, and 50% in third-use barrels). The barrels used were François Frères with extra-fine grain, 228 liters, lightly toasted.

REVIEWS



**Descoro
ChadOS**



vinous