



## PIO DECIMO - ORGANIC

Piemonte, Italy

Tenute Guardasole



tenuteguardasole.it

### Method & Production

Fermentation takes place in stainless steel tanks at a controlled temperature, followed by a maceration of about 40 days. Malolactic fermentation in durmast barrels and further refinement of 12 months. 6 months in bottle before release.

### Tasting Notes

Garnet, with ruby reflections. A shade that refers to the cardinal's clothing, such as "Pio Decimo" to which the label is dedicated. An elegant and layered nose of black pepper, red currant, walnut kernel, star anise, rhubarb, with blood orange blood orange and sweet notes given by the toasting of the wood. Fresh, medium body and intensity. Very pretty.

### Food Matching

Risottos, ravioli, aged cheeses, red meats.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
<b>Red Wine</b>										
TG0118	Pio Decimo - Organic	Nebbiolo	2018	13.5%	Cork	6X0.75lt	Yes	No	No	No