



# DOMENIUL COROANEI

## SEGARCEA

### Elite Range

#### PINOT NOIR

**Type of wine:** Red, dry

**Variety:** Pinot Noir

**Harvest Year:** 2018

**Alcohol:** 14% vol.

**Vineyard organisation:** The estate has 23 hectares of Pinot Noir, planted at a density of 6.250 of plants per hectare. The plants have a disposition from north to south and from south to west, on a calcareous chernozem type soil. The pruning mode is simple Guyot. Plots with an average production of 10 tons/ha.

**Vinification method:** The grapes were harvested mechanically, a maceration-fermentation was done in piston special winemakers for 10 days. The alternative lowering of the pistons in the winemaker is a traditional process that allows a higher extraction of color and tanins. By properly managing the fermentation temperatures and the number of *remontages*, the aim was to obtain fruity wines with less tannins, which do not require maturation in barrels.

**Recommended serving temperature:** 18°C - 20°C. Any deposits certify the minimum number of interventions that are made on the wine.