



BIAGIO CRU

AND ESTATE WINES

Restivo Pinot Noir 2010

Variety: 100% Pinot Noir.

Vintage: 2010.

Harvest Period: March 6 to March 10.

Origin: San Patricio del Chañar, Neuquén, Patagonia, Argentina.

VINEYARD:

Age: 2002.

Altitude/Latitude: 350 meters above sea level + 39° South latitude.

Soil: Semi-desert, gray alluvial, with colluvial-alluvial sediments, good permeability and drainage, low organic material, and poor fertility.

Climate: Temperate continental. Linear Oasis that runs through the semiarid Patagonian steppe, where the average annual rainfall is approximately 7.8 inches. An average annual temperature of 64.4°F (maximum 96.8°F and a minimum of 52.2°F) with a great temperature range of 69.8°F. Windy, with an average wind velocity of 6.15 mph and an average annual humidity of 60%.

Harvest Method: Handpicking, at dawn, using 18 kg boxes.

Yield: Approximately 7,500 kilos per hectare.

Vintage Conditions: Very good to excellent, with high sunshine hours accumulation. The average maximum temperature was 68°F and the minimum was 43.7°F. Winter season was normal for all of Patagonia with precipitation of 9.25 inches, assuring dormancy during vegetative recess. Mild spring with some late frost, and moderate winds, which allowed budding, flowering, fertilization and bunch growing stages to develop normally and without any problems. Warm and dry summer with temperatures from 79°F to 95°F, and a temperature range of 69.8°F, assured a high sugar content and the staggered ripening.

WINEMAKING:

Harvest: The grapes are hand-sorted, on a double-sided vibrating selection table, and introduced to the winery with screw pumps through a chilled tubular interchanger.

Fermentation: In stainless steel tanks of 10,000, 20,000, and 30,000 liters.

Maceration: Long maceration at 46.4°F for 8-9 days. Maceration with grape skin during alcoholic fermentation for approximately 5 to 7 days at an average temperature of 75.2°F to 78.8°F. Natural malolactic fermentation in stainless steel tanks.

ANALITICAL DATA:

Alcohol: 13.8° GL.

Total Acidity: 6.90 g/l expressed in tartaric acid.

Residual Sugar: 2.90 g/l.



TASTING NOTES:

From the cool, dry climate of the beautiful Patagonian landscape comes a wine garnet in color with red fruit, plum and sweet cherry flavors and notes of spice. Restivo Pinot Noir is smooth and harmonious with a medium body that tilts toward subtlety and finesse.