



# MURATORI

FRANCIACORTA



## MURATORI MANTOROSSO 2022

**DENOMINATION:** I.G.T. Sebino

**GRAPE VARIETY:** Pinot Nero 100%

**VINEYARDS OF ORIGIN:** 1 Pinot Noir vineyard, average age of 24 years, located in Adro

**TRAINING SYSTEM:** Partly pruned espalier at spurred cordon and partly guyot

**HARVEST TIME:** First ten days of September

**BOTTLING:** August 2023

**TYPE OF SOIL:** UV5 Colluvi terraces

**VINE DENSITY:** 5.000 / ha

**NUMBERED BOTTLES:** 2.927

**AVAILABLE IN BOTTLES:** 0,75 Lt

**VINTAGE:** The 2022 vintage was characterised by a low rainfall in winter, with temperatures never too low. Starting in spring and throughout the summer, temperatures were always above average and with little temperature variation between day and night. At the end of July the rains arrived, which helped to cool the soils and allowed the grapes to reach optimum ripeness. The Pinot Noir vineyard was conducted with the utmost care and attention, and all operations were managed to allow only the **grapes, meticulously selected in the vineyard**, to ripen in maximum balance even in a dry years such as 2022.

**VINIFICATION:** The grapes, harvested by hand into small boxes, were immediately brought to the winery and further selected. After crushing, they were transferred to a steel tank where fermentation took place with maceration at a temperature of 26°-28 C° for 12 days. The wine completed fermentation in French oak barriques, where it aged for **12 months**.

**WINE:** Brilliant garnet in colour, the nose impresses with its purity and clarity of fruit. Aromas of cherries under spirits, sensations of dried roses, then sweet liquorice. On the palate, the wine is **balanced, savoury** and **salty**. Smooth and soft tannin, **harmonious finish**.