

Focara

The **FOCARA** Pinot Noir is produced with a traditional red vinification, then aged in oak barrels for 12 months. The Focara area has distinguished itself over the years for the production of **Pinot Noir** with a strong personality and with the typical characteristics of this variety.

The quality and history of this wine earned the recognition of the **DOC Colli Pesaresi Focara Pinot Nero** in 2000 .

The Pinot Noir from the Rive Monte vineyard is bottled separately with its own **Rive** label .

Name	Colli Pesaresi DOC Focara Pinot Noir
Vintage	2017
Production area	Vigne di Rive in Fiorenzuola di Focara - Monte San Bartolo Natural Park - Municipality of Pesaro distance from the coast: 100 - 500 m altitude: 100 / 150m above sea level soils: silty, deep, limestone, high sandy component
Grapevine	Pinot Noir 100%
harvest	period: end of August - beginning of September harvest: manual in 15Kg gridded crate cooling of the crates in the vineyard by means of a mobile fridge cell grapes transport: in a box - in a mobile fridge cell
Average yield per hectare	4500 Kg / Ha
winemaking	destemming of the grapes at 9 ° C prefermentative cold maceration for about 7 days fermentation in tank with delestage and pumping over for about 15 days fermentation in tank at controlled temperature (max 30 ° C) malolactic fermentation completed, carried out in barrique
Refinement	12 months in lees barriques - monthly batonage - 228 L. French barriques (% new,% 2nd passage,% 3rd passage)
Main analytical data	Alcohol% vol: 14 pH: Total acidity: 5.52
Organoleptic characteristics	
Marketing	September 2018
Bottles produced	
Note	Fattoria Mancini is one of only two producers of the DOC Colli Pesaresi Focara Pinot Nero

