



TERRACOTTA

CANDONI DE ZAN
Family



From the earliest days of winemaking, wine was crafted in fired-clay and concrete vessels, such as ancient amphorae. Oak barrels were later introduced in areas where concrete vessels were not available. At Terracotta, we have rediscovered the unique benefits of concrete as an aging medium, blending the best qualities of oak and stainless steel while avoiding their limitations. Concrete's natural insulation stabilizes wine temperature, creating an ideal environment for aging. This medium allows for nuanced development, enhancing the wine's character in a steady, controlled environment.

PINOT NOIR RED WINE

Terracotta Pinot Noir is the perfect combination of tradition and innovation, showcasing the expressive qualities of the Pinot Nero grape, expertly aged in concrete for a smooth, balanced, and flavorful experience.

GRAPE



100% Pinot Nero

ORIGIN

Origin Lombardy, Italy - in the heart of Oltrepò Pavese, at 250 meters above sea level, with a south-southwest exposure.

HARVEST

End of September.

DENOMINATION

I.G.P.
Indicazione Geografica Protetta
Province of Pavia

VINEYARD CHARACTERISTICS

The vineyard has a planting density of 4,000 plants per hectare and employs a low Guyot training system. The soil is primarily composed of silty clay, contributing to the wine's distinctive profile.

VINIFICATION

Following harvest, the grapes are transported to our cellar, where they are destemmed and pressed. The must is then fermented with selected yeasts in stainless steel tanks under controlled temperatures. Alcoholic fermentation takes place during a long maceration, with the must kept in contact with the skins for 14-16 days at temperatures no higher than 71°F. During this phase, the must is pumped over every six hours to enhance the extraction of color, aromas, and flavors. After fermentation, the wine is separated from the skins and transferred to concrete vessels to age for 8-10 months. Prior to bottling, it undergoes cold stabilization at -40°F for 10-12 days to ensure tartaric stability, then filtered and bottled.



WINEMAKER NOTE

Color: vibrant ruby red with garnet highlights.

Nose: intense and persistent, with fruity aromas of blueberries and strawberries.

Taste: fresh, savory, and well-balanced, with delightful spicy undertones.

Serving temperature: 61°-64° F.