

Pinot Nero

IGP

Elegant, fruity, with a beautiful vinous spicy notes with a herbaceous finish. Sapid, elegant with good persistence.



BUNCH

Medium sized, nearly cylindrical, winged



VINIFICATION/FERMENTATION

Wine pressing and removal of the grape stalks, introduction in automatic wine-making vessels for the fermentation which is activated by selected yeasts, soaking for about 8 days by controlled temperature. Ageing in stainless steel tank.



RIPENING

Early September



STYLE

Dry



SERVING TEMPERATURE

18° C



TECHNICAL ANALYSIS

Alcohol: 12,00/12,50 %vol
Contains sulphites



DESCRIPTION

Elegant, fruity, with a beautiful vinous spicy notes with a herbaceous finish. Sapid, elegant with good persistence.



GASTRONOMIC PAIRING

Noble poultry, game, roasts, mature cheeses.



AWARDS

Some of the awards received:

RODEO UNCORKED!

2022 ORO / GOLD CLASS CHAMPION

MUNDUS VINI

2019 pt. 84

