



PINOT NERO I.G.T.

Grape varieties: 100% Pinot Nero

Production Area: Venice region

Vinification and ageing: The grapes are fermented in traditional vertical vinification tanks, in which the wine macerates on the skins for 12 days. After the alcoholic and malolactic fermentations have taken place, maturing during 6 months to give it greater harmony and complexity.

Description: Ruby-red colour with a delicate, elegant fragrance with hints of raspberry, strawberries and rose petals. It's harmonious and lingers on palate, with dry ends notes.

Food pairing: Recommended with roasts white meat, small game and mature cheese.

Serving temperature: Serve at 14°-16°C

Alcohol level: 12,0 % vol.

Bottle size: 750 ml

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