



PINOT NERO VENETO IGT

Alcohol
12 % Vol.

Sugar residual
5 g/l

Serving temperature
16 °C



Pinot nero 100%



Vineyards are located between the towns of Ormelle, Ponte di Piave and Motta di Livenza



Guyot with a production per hectare of 110 quintals of grapes



Harvest in the first half of September



Vinification in red with maceration on the skins at controlled temperature for 6-8 days, decanted in steel containers with completion of alcoholic and malolactic fermentation. Aging in the tank for 4-5 months



Colour: bright, shiny ruby red



Perfumes: delicate and ethereal with aromas of cherry and wild berries, strawberry, red currant and spicy nuances



Taste: elegant and classy with soft tannins and a long rich and fruity aftertaste

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