



IGT delle Venezie Pinot Nero



Growing area	Low hilly region
Grapes	Pinot Nero
Soil	Land with morain origins, deep, clay - rich, heavy
Training system	Cordone speronato
Harvest period	First two weeks in September
Vinification	The Grapes are crushed and destemmed then put in steel tanks to macerate in cool conditions for a couple of days, followed by a maceration with fermentation of 3-5 days
First fermentation	After the racking off, the wine keeps fermenting in steel barrels
Maturation	Refinement in steel
Alcohol	12,5% Vol
Total acidity	4,50 - 5,50 g/l
Appearance	Ruby red not too intense
Bouquet	The first scents evoke cherries and raspberries, plum marmelade, cloves and cinnamon
Palate	The wine is fresh and lively, an elegant tannic structure makes it smooth and soft
Serving suggestion	It matches with tasty fish and white and red meats. Perfect with cheeses
Serving temperature	16 - 18 °C
Size	Bottle 0,75 lt