

PINOT NERO 2023



Appellation Venezia Giulia IGT

Grapes 100% Pinot Nero

Production Area Hills of eastern Friuli

Harvest Last ten days in September 2023

Type of soil Ponca: soils formed by layered and crumbling marl and sandstone of Eocene origin.

Vine training Guyot

Plant Density 4.000 vines/ha

Winemaking The must ferments in contact with the skins for 8-10 days in steel tanks, followed by malolactic fermentation.

Maturation and Ageing 8 months, 80% in steel, 20% in French oak barriques. Ageing continues for a few months in the bottle.

Ageing potential 10 years

Alcohol content 13% vol

Available formats 750 ml

TASTING NOTES A red with considerable structure, with notes of cherry and rosehips on the nose and palate, followed by light hints of cloves.

DOMINANT NOTES **Cherry, Rosehip, Cloves**

PAIRINGS White meats with sauces, platters of cheese; pasta with porcini mushrooms and cooked speck (smoked pork belly).

Serving Temperature 16°C

Technical Data 4.99 g/l acidity, 1.14 g/l residual sugar, 28 g/l dry extract