



PINOT NERO

IGT DELLE DOLOMITI

PRODUCTION AREA: Feltre, Vignui - elevation 580 m/asl
inside Dolomiti Bellunesi National Park

GRAPES: PINOT NOIR

HECTAR'S PERFORMANCE: 40 q./ha

GRAPES HARVEST: Manual in crates with
selection in vineyard

REFINEMENT: 24 months in barrels of
French durmast and
minimum 4 months in the
bottle

ALCOHOLIC GRADE: On average 13%

WINE DESCRIPTION: The smell of violet and
peony is blended with hints of strawberries, grass of the
fields and a memory of vanilla. Pleasant and balanced sip
with peped note in closing.

WINE COLOUR: A clear and shiny red like the
gemstone of ruby.

PAIRINGS: we suggest to drink it with
roasted meats, braised meat with mushrooms, lamb meat
and fillet of beet tops. It tastes good with cured pork meats and fresh cheese
or aged cheese.

SUGGESTED TEMPERATURE: 16-18°C. | 60,8F-64,4 | 289,15K-291,15K

