



PINOT NERO

Venezie – I.G.T

Region: Veneto IGT Dolc (VR), Veneto, Italy.

Description: This Pinot Nero (Pinot Noir) is coming from the vineyards located in Trentino above 1000ft elevation. Being Trentino a big valley the wide light exposure compared to the direct sun exposure and the thermal excursion guarantees freshness and complexity. As a result the Pinot Nero is intense in flavor with a silky texture of black cherry and an aroma that will certainly please your palate.

Origin: Vallagarina in Trentino.

Soil composition: complex mix of marl and stones, mainly composed of calcareous, porphyritic and basaltic rock.

Grape varieties:100% Pinot Nero.

Wine making process: the maceration takes place by leaving the must on the skins for 7-10 days at a fermentation temperature of 27° C.

Ageing: in stainless steel and oak barrels for six months.

Characteristics: ruby red colour. Its warm and silky texture offers aromas of strawberry, blueberry and black cherry fruits. It evolves into more complex vegetable tones of truffles and liquorice. Elegant and well balanced in the mouth.

Food pairings: Quite versatile, it can be served even a little bit chilled as an aperitif; it goes very well with many main courses from red and white roasted meat to pairings with tuna fish and pasta dishes.

