



PINOT NOIR IGT VENETO



FEATURES

Bright ruby-red colour with a distinguishing vividness. Seducing bouquet of small mixed berries and ripe cherries; spicy notes and leather complete the sensory profile.

Velvety and elegant tannins enrich the pleasure of the tasting.

GRAPES: Pinot Noir 100%

GEOGRAPHIC LOCATION: southern side of the hill between mounts Lonzina and Brusà, in the heart of the Euganean Hills.

HARVEST PERIOD: September, with a preference for early mornings.

VINIFICATION: the Pinot Noir grapes are vinified in red, with a 5-7 days maceration with the skins at the controlled temperature of 25-28°C. After the racking, the wine undergoes a slow barrel maturation until it reaches the optimal condition for bottling.

SUGAR RESIDUE: 5 g/L

ALCOHOL: 13% vol

SERVING TEMPERATURE: 16-18° C

AVAILABLE SIZES: 0,75 L