



PINOT NERO

DOC FRIULI

Technical notes

- **COLOUR** Pale ruby red with purple hues.
- **AROMA** Intense, delicately aromatic and floral, ethereal fruit with hints of cherries and currants, fragrant and persistent.
- **TASTE** Medium-bodied, elegant with silky tannins. Excellent persistence.

Pairing suggestions

Ideal with white meat and lamb, Pinot Nero is the only red wine that can also be paired with fish dishes.

Grapes

Pinot Nero is the result of a combination of different clonal varieties of the same vine. The following clones are present: LB18, M1. The combination of the different clones results in a very complex wine with many nuances.

Vinification

After harvesting, the bunches are destemmed and the grapes are lightly pressed. The resulting must, together with the skins, is transferred into wine vats where the alcoholic fermentation starts at a controlled temperature. Racking takes place between 12 and 15 days, then the wine is rested in stainless steel tanks until bottling.

- **VINEYARD AREA** Ha 2.64
- **VINE TRAINING** Double guyot
- **PLANTING LAYOUT** 2.70 m x 1.1 m
- **PLANTING LAYOUT YEAR** WINTER 1991
- **SOIL CONDITION** Grassed over

Lowland location with north-south orientation of the rows and optimal east-west exposure. Soil type: loam-clay.

SERVING TEMPERATURE 16°C