



PINOT NOIR

Veneto Rosso IGT



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| APPELLATION | Veneto Rosso Typical Geographical Indication |
| VARIETY | Pinot Nero |
| PRODUCTION AREA | Roncà, Verona, Alpone Valley |
| YIELD PER HECTARE | 9.000 liters |
| FARMING SYSTEM | Guyot with 7000 grapevines per hectare. |
| HARVEST | Handpicked in cases |
| WINEMAKING PROCESS | Fermentation stainless steel tanks for about 10 days. |
| AGING | In 4,000 liter oak barrels for 6 months. |
| ORGANOLEPTIC CHARACTERISTICS | Cherry red color. Wild red fruit aromas. Medium structure, lightly tannicity and sapidity. |
| WINE PAIRINGS | Goes well with white meat and grilled fish. |
| PRODUCTION | 20.000 bottles (750ml) |
| ALCOHOLIC PERCENTAGE | 12% |
| SERVING TEMPERATURE | 18-20°C |



A CAMPAIGN FINANCED ACCORDING TO EC REGULATION N. 1308/13