

Andrea C.



PINOT NERO

IGT VENEZIA GIULIA

Grape variety: 100% Pinot Nero

Food matches:

goes well with first courses with meat sauces, red meat and seasoned cheese.



Serving temperature: 16-18°C

Tasting notes:

The nose offers refined aromas of red fruits, cherry and raspberry enhanced by delicate spicy nuances. On the palate, it is fresh and vibrant, with elegant tannins that lend structure and contribute to its overall balance.

Vineyards:

the vineyards are located in Friuli Venezia Giulia, in the heart of the Isonzo zone, an area shaped by the alluvial deposits of the Isonzo River. The soils, rich in pebbles, ensure excellent drainage and promote balance, precision, and expressive finesse in the grapes.

Harvest period:

middle September.

Vinification and ageing:

the carefully selected grapes are destemmed and undergo maceration for 10–15 days, depending on the vintage. The wine is then racked off and transferred to temperature-controlled stainless-steel tanks, where malolactic fermentation is completed. It is subsequently aged in stainless steel for around six months, refining its balance and enhancing its finesse.

Wine ageing potential: 3 years.