



COLLIO

D.O.C.

Pinot Nero

GRAPE Pinot noir
YEAR OF PRODUCTION 2021
MARKETED December 2023
TYPE OF SOIL Marl and sandstone
TRAINING SYSTEM Guyot
EXPOSURE South-West, 150 m a.s.l.
FERMENTATION Spontaneous fermentation with indigenous yeast in French oak barrels
AGING Barrique 1st step for 12 months, french oak, and 10 months more in big oak
ALCOHOL CONTENT 14,3% vol
TOTAL ACIDITY 5,0 g/L
ESTIMATED DURATION OF WINE 8-10 years
VING TEMPERATURE 18-20°C

Tasting Notes

Purple-red color with brilliant highlights. The aroma is characterised by intense fruity notes of red fruits and raspberry, with hints of white pepper and aniseed, and hints of rosehips and withered rose petals. The taste is a reflection of the aroma, with enveloping tannin and lovely freshness. A wine of great elegance.

Serving suggestion

This Pinot Noir pairs perfectly with first courses such as mushroom risotto and tagliolini with truffles. It goes well with savoury dishes of poultry and feathered game - pheasant, pigeon and guinea fowl, but also with a grilled tuna steak. Perfect with a pepper fillet.



PRODOTTO BIOLOGICO
IT BIO 021
AGRICOLTURA ITALIA



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