



Pinot Nero Riserva

DOC Friuli Grave "Reserve"



GRAPE VARIETY

Pinot Nero



SOIL

Pebbly plain with red clay deposits of moraine origin, Central Friuli region.



GRAPE GROWING

Guyot training system with a vine density of 4,500 vines/ha. Meticulous manual cluster thinning allows a yield limited to an average of 1.5 kg of grapes per vine. By defoliating, crop aeration is enhanced and the grapes have better access to direct sunlight.



VINIFICATION

Soft crushing of the grapes harvested when they are perfectly ripened. 10 days of maceration with recurring pumping over. After racking, the alcoholic and malolactic fermentation occurs in stainless steel tanks. Then for 12 months, the wine is aged in French oak barriques. Bottle ageing for not less than 12 months before release.



ALCOHOL - TOTAL ACIDITY*

13.00 % vol. - 6.00 g/L

* indicative values



TASTING NOTES

Ruby red color. On the nose hints of pomegranate, raspberries, currant, licorice, and fine spices. The palate is captivating, with a great balance of freshness and sapidity. It's a wine very representative of the territory. Elegant tannins with a persistent final aroma of red berries.



PAIRING AND SERVICE SUGGESTIONS

A must-try with truffle-based dishes. It goes well with golden roasts of white meat and pairs pleasantly with fatty fish fillet. Preferred service temperature ranges from 18° to 20° C in a thin large bowl glass.



AGEING POTENTIAL

10 years or more if stored in ideal conditions.



BOTTLE SIZES

0.75 L