



## Pinot Nero

**Grape Variety:** 100% Pinot Noir

**Appellation:** Friuli

**Designation:** DOC

**Soil Type:** Marl and sandstone of Eocene origin

**Harvest Period:** Mid-September

**Harvest Method:** Manual

### Vinification:

The grapes are destemmed, pressed, and the resulting must is left to macerate and ferment in contact with the skins. Frequent pumping over is performed to promote the transfer of color and noble tannins from the skins to the fermenting must. After racking, malolactic fermentation is facilitated by maintaining a temperature of around 20°C.

### Aging:

In the following months, the appropriate rackings are carried out and the wine is left to age in stainless steel tanks until bottling, which partly takes place in April and more significantly in August when the wine is more mature.

### Sensory Notes:

**Color:** Ruby red.

**Aroma:** The fruity aroma is distinctive, with notes of dried plum, ripe cherry, blackberry, morello cherry, and berries, with subtle notes of pepper and cloves.

**Taste:** On the palate, it is aromatic with good acidity and a slight astringency.

**Pairings:** A wine for white meats, roasts, roast beef, and fresh cheeses.

**Serving temperature:** 18-20°C