

PINOT NERO

IGT del Veneto

Why'd you hold it!?

Youthful, no oak maturation. **Youthful**, lively. Youthful, yet ready to drink.



Production area: Montello - Nervesa della Battaglia

Grape varieties: Pinot Nero 100%

Training system: Guyot

Planting density: 6/6,300 vines per ha

Harvest time: end of August, beginning of September

Stainless steel ageing: minimum 6 months

Market release: 8-10 months after the harvest

Alcohol: 13% Vol

Pale ruby. Highly fragrant wine with aromas of small red berries and flowers. The underlying structure of fine tannins is framed with flavours of red berries and violet. Youthful, with an extraordinary balance between the fine tannins, the energizing lift of vibrant red fruit, and the acidity.

Food Pairing: tagliatelle with porcino mushrooms, white meat, semi-soft cheeses.