

## PINOT NOIR Veneto Rosso IGT



## APPELLATION Veneto Rosso Typical Geographical Indication VARIETY Pinot Nero PRODUCTION AREA Roncà, Verona, Alpone Valley YIELD PER HECTARE 9.000 liters Guyot with 7000 grapevines per FARMING SYSTEM hectare. HARVEST Handpicked in cases WINEMAKING PROCESS Fermentation stainless steel tanks for about 10 days. AGING In 4,000 liter oak barrels for 6 months. **ORGANOLEPTIC** Cherry red color. Wild red fruit **CHARACTERISTICS** aromas. Medium structure, lightly tannicity and sapidity. WINE PAIRINGS Goes well with white meat and grilled fish. PRODUCTION 20.000 bottles (750ml) ALCOHOLIC PERCENTAGE 12% SERVING TEMPERATURE 18-20°C



A CAMPAIGN FINANCED ACCORDING TO EC REGULATION N. 1308/13

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