



PINOT NOIR TREVENEZIE

Indicazione Geografica Tipica

TASTING NOTES:

This Pinot Noir is vinified in steel only to capture the fresh, crisp characters of the Pinot Noir grape. The result is a ruby red color with an elegant bouquet of black currants and subtle fragrance of cherry. Its dry and savory flavors are wrapped by subtle tannins, and its hint of fresh herbs delights the palate and invites another sip.

FOOD PAIRING:

Roast chicken , rack of lamb, served pink. Rare fillet steak and carpaccio. Roast pork with herbs and fennel. Chicken or turkey sausages, ideal for mushroom risotto.

SERVING TEMPERATURE: 14 - 16° C

CLASSIFICATION: IGT

REGION: Veneto - Friuli Venezia Giulia - Trento province

GRAPE VARIETIES: Pinot Noir

VINIFICATION: in stainless steel tanks

ALCOHOL: 13%

ACIDITY: 5.5 gr/l

RESIDUAL SUGAR: 6 gr/l