



## PINOT NOIR

**Classification:**

Veneto IGT

**Variety:**

100% Pinot Noir

**Soil:**

Medium textured and clayey

**Harvesting:**

Grapes are harvested by hand in early September.

**Wine Process:**

4 days pre-maceration, followed by a 6 day traditional maceration period. Alcoholic fermentation at 78° F. after which malolactic fermentation begins.

**Aging:**

Ages 4 months in tanks

**Refinement in bottle:**

3 months

**Alcohol level:**

12%

**Duration:**

2-3 years

**Characteristics**

**Color:**

A ruby red color

**Aroma:**

An elegant bouquet suggesting fruit and rose petals.

**Taste:**

Contains abundant spices and provides a lengthy finish. A full-flavoured wine.

**Serving suggestions:**

Goes well with roasts of both light and red meats. Should be served at 60-64° F.

Imported by: Bacco Wine & Spirit, LLC

