SACCHETTO



PINOT NERO
TREVENEZIE IGT

Pinot Noir from grapes of Veneto and Friuli Venezia Giulia with the typical aroma of red fruit, raspberries and black berries. Fresh and lively flavor, but at the same time soft and fine. It goes very well with tasty first courses, white and red meats, excellent with cheeses. Serve at 16-18°C.

Classificazione:	Pinot Nero Trevenezie I.G.T.
Zona d'origine:	Veneto, Friuli Venezia Giulia.
Vitigni:	Pinot Nero
Vinificazione:	Must obtained through stalkless pressing, marc maceration at a controlled temperature, followed by pressing and fermentation of must thanks to selected yeasts.
Maturazione:	In steel containers at a controlled temperature.
Affinamento:	In bottle.
Longevità:	24-36 months.
Colore:	Ruby red.
Profumo:	Typical aroma of red fruits, raspberries and blackberries.
Sapore:	Fresh and lively, smooth and elegant.
Gradazione alcolica:	12% Vol
Acidità totale:	5,3 - 5,5 g/l
Residuo Zuccherino:	5 - 7 g/l
Temperatura di servizio:	16 - 18 °C
Abbinamenti consigliati:	A perfect match with tasty first courses, white and red meat. Really excellent with cheese.
Riconoscimenti:	**2025 - Mundus Vini Summer Tasting - Silver Medal**