

**PINOT NERO I.G.T. TREVENEZIE
LINEA SF**



Classification: Pinot Nero I.G.T. Trevenezie

Area of origin: Veneto and Friuli Venezia Giulia.

Grapes: Pinot Nero

Wine-making: Must obtained through stalkless pressing, marc maceration at a controlled temperature, followed by pressing and fermentation of must thanks to selected yeasts.

Ageing: In steel containers.

Refining: In bottle

Preservation: 24/36 months.

Colour: Ruby red.

Aroma: Vinous with red fruits, raspberry and blackberry scents.

Flavour: Fresh and lively, smooth and elegant.

Alcohol content: 12,5% Vol.

Total acidity: 5,3 - 5,5 g/l

Residual sugar: 5 - 7 g/l

Serving temperature: 16 - 18° C.

Gastronomic match: A perfect match with tasty first courses, white and red meat. Really excellent with cheese.