

Pinot Nero Trevenezie IGT - Villa Rocca



Region. Friuli Venezia Giulia.



Grapes. Pinot Noir 100%.



Vinification. Selected hand picked Pinot Noir grapes. Traditional method: soft pressing, fermentation at controlled temperature and maceration for 10 days.



Tasting Notes. Ruby red colour. Intense aroma of violet, strawberry, raspberry and vanilla. Soft and delicate taste, supported by ripe and well persistent tannins.



Analysis. Alcohol 12,5% Vol; Total acidity 5,7 g/l; Residual sugar 5,8 g/l.



Food suggestions. Excellent with risotto, charcuterie, grilled salmon, roast beef, roasted and braised lamb, grilled meats, cheeses. Serve at 16-17 C°.



Bottle. "Bordolese" 750 ml (in box of 6 bt).

