

Pinot Nero



Location of vineyard: Breganze hills

Exposure and type of land: volcanic and tuffaceous hills

Grape variety: 100% Pinot nero

Vine layout: manual selection of the clusters and fermentation in stainless tanks with punching down several times a day

Aging: for one year in stainless steel tanks

Color: light ruby

On the nose: fine aromas of red berries and underbrush

In the mouth: well balanced on the palate with interwoven notes of forest fruits, earthiness and spice.

A versatile wine with food, pair with anything from stuffed or baked pasta to cured meats and aged cheeses.