

# PINOT NERO 2023



|                              |                                                                                                                                 |
|------------------------------|---------------------------------------------------------------------------------------------------------------------------------|
| <i>Appellation</i>           | Venezia Giulia IGT                                                                                                              |
| <i>Grapes</i>                | 100% Pinot Nero                                                                                                                 |
| <i>Production Area</i>       | Hills of eastern Friuli                                                                                                         |
| <i>Harvest</i>               | Last ten days in September 2023                                                                                                 |
| <i>Type of soil</i>          | Ponca: soils formed by layered and crumbling marl and sandstone of Eocene origin.                                               |
| <i>Vine training</i>         | Guyot                                                                                                                           |
| <i>Plant Density</i>         | 4.000 vines/ha                                                                                                                  |
| <i>Winemaking</i>            | The must ferments in contact with the skins for 8-10 days in steel tanks, followed by malolactic fermentation.                  |
| <i>Maturation and Ageing</i> | 8 months, 80% in steel, 20% in French oak barriques. Ageing continues for a few months in the bottle.                           |
| <i>Ageing potential</i>      | 10 years                                                                                                                        |
| <i>Alcohol content</i>       | 13% vol                                                                                                                         |
| <i>Available formats</i>     | 750 ml                                                                                                                          |
| <i>TASTING NOTES</i>         | A red with considerable structure, with notes of cherry and rosehips on the nose and palate, followed by light hints of cloves. |
| <i>DOMINANT NOTES</i>        | <b>Cherry, Rosehip, Cloves</b>                                                                                                  |
| <i>PAIRINGS</i>              | White meats with sauces, platters of cheese; pasta with porcini mushrooms and cooked <i>speck</i> (smoked pork belly).          |
| <i>Serving Temperature</i>   | 16°C                                                                                                                            |
| <i>Technical Data</i>        | 4.99 g/l acidity, 1.14 g/l residual sugar, 28 g/l dry extract                                                                   |