



Thanks to the thermoregulatory action of the sea and to the mountains that surround the plain and stop the penetration of the north winds, a perfect balance is created, which gives life to elegant and fragrant wines.



FRIULI Pinot Nero

D.O.C.

Grape variety
Pinot Nero



Light red with slight garnet shades, transparent.



Of ripe fruit and cherry jam.



Lightly spicy with nuances of hazelnut and walnut husk, full-bodied, mellow and well-structured.

Description: small, cylindrical cluster, with small, oval-shaped purple black berries, simple flavor. **Vine training system:** Guyot and simple Cappuccina, excellent planting intensity, short and medium pruning, not rich in buds. **Harvest period:** half of September **Vinification:** the berries separated from the stalk ferment 20 days in maceration, then are racked. **Maturation:** in large oak barrels for more than one year. **Colour:** light red with slight garnet shades, transparent. **Aroma:** of ripe fruit and cherry jam. **Taste:** lightly spicy with nuances of hazelnut and walnut husk, full-bodied, mellow and well-structured. **Serve with:** cold cuts and raw *prosciutto* ham, barley and beans, *gnocchi* with sauce and savory pasta dishes, roasted meats and game. **Serving temperature:** store the bottle in a cool, dark place with a stable temperature, serve at room temperature in Winter and at 14-15° in Summer, in a wide, half orange shaped glass.