



The fruit of a land kissed by the sun. The elegance stems from the lush hillsides of Collio area, where the sun exposure combined with the sea breeze offers fragrant and mineral wines.

The terrain of the DOC Collio area is characterised by the *Flysch* of *Cormòns*, consisting of a sequence of sandstone and marl, rich in limestone, potassium and phosphorous, which represents the best humus for the hill-side viticulture.

Structured, full-bodied wines with a complex bouquet rich in aromas.

Perfect for refined tables and for the most demanding palates, those always looking for food and wine excellence.



Cormòns

CANTINA PRODUTTORI



Contains sulfites

COLLIO

Pinot Nero

D.O.C.

Grape variety
Pinot nero.



Light ruby red, transparent.



Of ripe fruit and cherry fruit jam.



Slightly spicy with fragrance of hazelnut and walnut husks, mellow, full-bodied, well-structured.

Description: small, cylindrical cluster, black-purple colour, simple flavor. **Vine training system:** Guyot or simple Cap-puccina, medium-intense plant intensity, short or medium pruning, not rich in buds. **Harvest period:** half of September. **Vinification:** separation of the berries from the stalk, 2 weeks fermentation in maceration, than racking. **Maturation:** in big oak barrels for one year. **Colour:** light ruby red, transparent. **Aroma:** of ripe fruit and cherry fruit jam. **Taste:** slightly spicy with fragrance of hazelnut and walnut husks, mellow, full-bodied, well-structured. **Serve with:** savory pasta dishes, barley and beans, game, roasted and boiled meats. **Serving temperature:** store the bottle in a cool, dark place with a stable temperature, serve at room temperature in Winter and at 12-14° in Summer, in a wide, Pinot Noir glass.