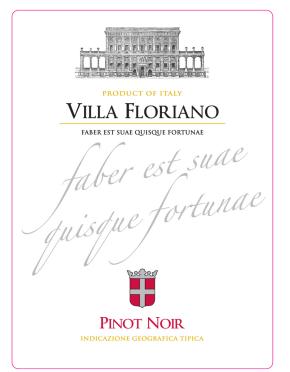


# PINOT NOIR



#### Description

GRAPE VARIETIES: 100% Pinot Noir

VINTAGE: 2015

ORIGIN: Friuli Venezia Giulia.

PRODUCTION PER HECTERE: 100 Hl/ha

## Analytical Information

ALCOHOL: 12,5% Vol

TOTAL ACIDITY: 5,0 g/l (Tartaric), 3,9 gl (Sulphuric)

SUGAR: 3,5 g/l. PH: 3,30

#### Elaboration

HARVEST: By machine during September. BUNCH SORTING: Yes, with conveyor belt.

DESTEMMING: Yes.

VINIFICATION: Traditional, cold pre-fermentation during 4 days,

spontaneous alcoholic fermentation at controlled

temperature between 26 and 28° C.

TOTAL FERMENTATION TIME: 22 days. MALOLACTIC FERMENTATION: Yes. AGEING IN OAK BARRELS: A part.

## Tasting Notes:

Pinot Noir is a grape characterized by a ruby red color, with violet hues. It has a floral scent with a few notes of blackberries. The palate is sweet, fruity and harmonious. It served along with red or white meats, grilled or roasted. Pinot Noir is a grape characterized by a ruby red color, with violet hues. It has a floral scent with a few notes of blackberries. The palate is sweet, fruity and harmonious. It served along with red or white meats, grilled or roasted. TEMPERATURE OF SERVICE: 16 to 18° C.