

PRODUCT OF ITALY

VILLA FLORIANO

FABER EST SUAE QUISQUE FORTUNAE

PINOT NOIR

## Description

GRAPE VARIETIES: 100% Pinot Noir

VINTAGE: 2015

ORIGIN: Friuli Venezia Giulia.

PRODUCTION PER HECTERE: 100 HI/ha



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*faber est suae  
quisque fortunae*



PINOT NOIR

INDICAZIONE GEOGRAFICA TIPICA

## Analytical Information

ALCOHOL: 12,5% Vol

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

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TEMPERATURE OF SERVICE: 16 to 18° C.