

RED PINOT NERO IGP “Vigna Cà del Pozzo” BIO – VEGAN F.



BLEND :100% Pinot Noir wine with the following certification
[Organic farming](#) [Valoritalia IT BIO 015](#)

Type of harvest- Handpicked at the beginning of September

Production Techniques:

Must is fermented in stainless steel tanks in contact with skins for 13 days.

Ageing: 50% in stainless steel 50% in barriques

Bottle-aged for 2 years before it is on the market.

Best period of consumption: 3 to 4 years after vintage

Storage time: up to 10 years.

Tasting notes:

Colour - Mulberry with hints of amaranth and orange at the rim, bright, good viscosity

Fragrance- Great elegance and aroma, clean, neat scents of black currant and dry flowers, underwood, dry mushrooms, licorice, and sweet spices.

Taste- Full body , warm and rich, with a black fruits aftertaste. Great balance, good structure and persistence.

Alcohol at bottling: 13,5% vol.

Residual sugar: 0 gr./lt. max

Serving temperature: 18° C

Bottle format: 0,75 lt.

Pairing Suggestions:

Pasta with meat or mushroom sauce, grilled and stewed meat

