



Pinot Nero I.G.T. Veneto Linea sottovoce



Grape variety

Pinot Noir is one of the most widespread red grape varieties in the wine world. It is a vine that is very adaptable to the territory vine where it is raised and from which it draws what is necessary to differentiate from area to area.

Origin

the Pinot Noir vine is a red berried vine originating in the wine-growing area of Burgundy in France, but which has also adapted well in Italy, particularly in the North-East.

Winemaking

when the grapes are perfectly matured, the harvest begins. The grapes arrive in the winery to be stemmed and crushed and put to ferment with the skins in vats. The alcoholic fermentation takes place at a controlled temperature of 25°C, the replacements are programmed and every 3 days there is a delestage, after 10 days the racking and pressing of the pomace. The wine obtained is placed in stainless steel tanks where conditions are created to promote malolactic fermentation. Between the end of September and January the decanting process is carried out in order to clarify the wine before placing it in wood. We have chosen to use large wood (3,000 litres elliptical barrels) and small wood (225 litres new barriques). Our Pinot Noir IGT is aged for a period ranging from 9 to 15 months. When our winemakers believe that the perfect balance between fruit and vanilla has been obtained, they define the assembly of Pinot Noir refined in the different types and capacities of woods. The wine obtained from the assembly is left to rest for 2 months and then bottled, where it matures for another 3 months before being offered to our customers.

Storage and ageing

must be stored in a cool place and preferably in the dark to ensure maximum integrity and longevity.

Colour this wine appears lively, with a pleasant ruby hue and light garnet reflections.

Bouquet the olfactory impact is elegant and complex; Pinot Nero Sottovoce has the perfect combination of the sensations of red fruit (cherry, blackberries, currants) and of aging in wood, with refined notes of tobacco, coffee, cocoa, and vanilla.

Flavour excellent attack, full bodied, slightly acidic, well balanced, persistent, with a slight tannic sensation that helps keep the mouth clean.

Alcohol content 13% vol.

Optimal serving temperature 16-18°C

Gastronomic matches

goes perfectly with game and roast duck, but finds its ideal companion in seasoned cheeses. Very satisfying paired with first courses which have meat sauce and with cold cuts.

Packaging: in 75cl borgognotta bottles in cases of 6 bottles