

## TECHNICAL DATA

### PINOT NERO



<b>Variety</b>	Pinot nero
<b>Production zone</b>	Friuli Venezia Giulia Region
<b>Denomination</b>	Friuli DOP
<b>Type of Soil</b>	Sandy – Skeletal Soil
<b>Training system</b>	Double inverted System
<b>Plants per hectare</b>	From 3.000 to 4.000
<b>Harvest period</b>	September
<b>Fermentation</b>	Red, in steel tank, 23-25°C
<b>Refining</b>	In steel tank
<b>Alcohol content</b>	12,5 % vol.
<b>Residual sugar</b>	3.5 g/l
<b>pH</b>	3.50-3.60
<b>Packaging</b>	Boxes with 6 bottles
<b>Serving temperature</b>	16 – 18 °C
<b>Stopper</b>	Synthetic cork
<b>Colour</b>	Ruby red
<b>Aroma</b>	Small berries, with a faintly herbaceous hint and a spicy finish
<b>Flavour</b>	A faint hint of tannin that blends in the mouth with the soft and warm part of the wine.
<b>Accompaniment</b>	Braised and stewed meats

***Contains sulphites***  
*Consumption for minors is prohibited*