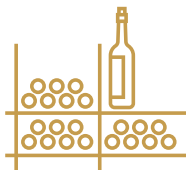


VINIFICATION

As with all red grapes, selected enzymes and carefully chosen yeasts are used. Winemaking techniques include pump-overs alternated with délestage, together with advanced equipment that allows for very gentle pressing, favoring quality over yield. Fermentation takes place in temperature-controlled, truncated-cone tanks, managed both cold and warm as needed.



AGEING

Although produced exclusively in exceptional vintages, the wine is usually bottled at the beginning of spring. By definition, it is the most challenging wine to vinify, yet it guarantees extraordinary results if carefully managed. A wine with a clear and promising future.



Pale red color reminiscent of an unripe cherry.

Pinot Nero

-Azienda Cantarutti Alfieri-



TASTING NOTES



Delicate and elegant on the nose, with aromas of small wild red berries that integrate harmoniously with subtle notes of wood.



Italy
Friuli Venezia Giulia
San Giovanni al Natisone



CLASSIFICATION

I.G.T. Venezia Giulia

WINE TYPE

Red

ALC./VOL.

12,5%



GRAPE VARIETIES

Pinot Nero

FARMING SYSTEM

Integrated pest management

HARVEST

Manual



On the palate it is long, recalling its almost untamed character, yet it finishes with softness and elegance.