



PINOT NOIR
SARTORI di Verona
Delle Venezia IGT

Area of Production:

Triveneto, Italy.

Soil:

Compact clay, rich in microelements.

Grape Variety:

100% Pinot Noir.

Production Technique:

Soft pressing of the grapes is followed by a vinification for 12 to 15 days. Fermentation at controlled temperatures in small tanks is followed by oak aging for approximately 12 months.

Characteristics:

Color: Bright ruby with violet reflections.

Bouquet: Aromas of black cherry jam, cloves, and chocolate accompanied by spice notes and vanilla.

Taste: Elegant balance and roundness of the various components, enhanced by good acidity.

Light almond notes on the long finish.

Alcohol Content: 13%.

Total Acidity: 5.6 g/l.

Ideal with roast lamb, grilled salmon, and poultry dishes.