



LOVE STORY

Pinot Noir Tre Venezie IGT

Area of Production:

Tre Venezie region, Italy.

Soil:

Alluvial calcareous.

Grape Variety:

100% Pinot Noir.

Production Technique:

Soft pressing of the grapes with a 15 day long fermentation at controlled temperatures.

Oak aging for approximately 12 months.

Characteristics:

Color: Bright ruby with violet reflections.

Bouquet: Alluring with black-cherry jam, cloves and chocolate accompanied by spice notes and vanilla.

Taste: Bright fruit flavors, beautifully balanced acidity and a plush mouthfeel.

Alcohol Content: 13%.

Total Acidity: 4.7 g/l.

Sugar: 6.5 g/l.

Hearty cuisine, game, roasted meats, and aged cheeses.