



**SARTORI FAMILY PINOT NOIR  
DELLE VENEZIE IGT**  
SARTORI di Verona - Family  
Veneto (Italy)

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***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.