

## Pinot Nero

I FERRETTI



Pinot Nero is world renowned wine. Made from a red grape variety that is difficult to grow and a challenge to process, Pinot Nero is widely considered a high-class wine.

### TASTING NOTES

Its color is pale ruby red typical of the variety. On the nose it displays characteristic aromas of red berries, cherries and raspberries with finishing hints of white pepper. In the mouth it is well structured and elegant with fine-grained tannins and a pleasing savoriness.

### ACCOMPANIMENT

Great with mixed boiled meats and roasts, it is an excellent complement to charcuterie and medium-hard cheeses.

### VARIETIES

100% Pinot Nero

### VINE TRAINING SYSTEM

Guyot

### VINES PER HECTARE

5.500

### VINIFICATION

Fermentation on the skins for about 10 day at a controlled temperature of 22-24°C.

### ÉLEVAGE

In 500-L tonneaux for about 12 months followed by 6 months in stainless steel vats.

### AGEING

In the bottle for a further 4-6 months.

### SERVING TEMPERATURE

16°-18°C