



PINOT NOIR

Our Pinot Noir is cultivated in vineyards of Alto Adige, in the village of Salorno.

Fact: The wine is very limited production, with 4 hectares of vineyards.

VINIFICATION

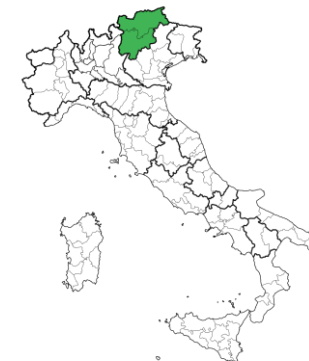
Traditional red wine vinification at controlled temperature of around 70°F and partial refinement in small oak barrels for around 10 months.

CHARACTERISTICS

Color: granite red

Fragrance: complex, ethereal and distinctive

Flavor: dry, full body, pleasant tannins, hints of cherry and wild berries



PAIRINGS

Grilled and roasted red meats, fowl and aged, flavorful cheeses.

SERVING TEMPERATURE 61-64°F

ALCOHOL CONTENT 12.5%

TOTAL ACIDITY 5.1

TYPE OF OAK French Oak

Date of Harvest

End of September

Cases Produced

2,000 Cases

Cases Imported

500 Cases Imported

