



Rosso Fumo Barrigue Limited Edition

Pinot Nero IGT Veneto

Vinification

Manual collection in crates during the third week of September. Crushing and maceration in the tank for about 15 days. After fermentation in stainless steel, it is then aged in French oak barriques for three years and then for another 18 months in stainless steel. It is then aged in bottle for about 12 months.

Description

- Bright garnet red, of vivid transparency and good consistency.
- Elegant and complex bouquet, with pleasant hints of ripe red fruit: plum, cherry, medlar and black figs, then dates and mulberry. The spicy notes of black pepper with large grains, cloves and nutmeg, give a pleasant spicy aroma. Then comes a light licorice, sandalwood and patchouli, then a sweet carob smoke, toasted hazelnut, roasting and dark chocolate. The finish has mineral notes of graphite and basalt, accompanied by sensations of essential oils and woods reminiscent of raw ebony.
- The palate is fresh and juicy, dry, warm, with a pleasant sapidity and persistence. Fine, balanced and very elegant. The smooth and mellow tannins accompany the delicate woody sensations that enrich the sip without covering the other aromas. Ripe red fruits and the pleasant spicy notes return.

Serving Temperature: 12/14 C°

Longevity: 7/10 years

Food-Wine Pairing

Fiorentina
Picanha
Grilled meat
Filet with black truffle
Pappardelle with wild boar sauce

STATISTICS OF THE VINEYARD

Area: Monte Calvarina, Verona

Grape: Pinot Nero 100%

Soil: volcanic with basaltic rocks

ASL: 580 meters

Exposure: south

Area Under Vines: 1.5 H.a

Vineyard Age: 20 years

STATISTICS OF VINIFICATION

Yield per Hectar: 80 q.li

Acidity: 5,40

pH: 3.4

Sugars: 1 g/l

Sulphites: 70 mg/l

Alcohol: 13 % vol.

Production: 6.600 bt