



**SANDRO DE BRUNO**  
AZIENDA AGRICOLA



Denomination: *PINOT NERO*  
*IGT VENETO*

Name: *NERO FUMO*

**Origin of the name:** "Nero Fumo" is the typical colour of the basaltic rock you can find in our vineyards.

**Production Area:** Monte Calvarina (580 Mt a.s.l.)

**Grape variety:** 100% Pinot Nero

**Vines per hectare:** 7000

**Training system:** Guyot

**Sun exposure:** South

**Soil:** Volcanic with basaltic rocks

**Yield per hectare:** 80 ql. grapes

**Harvest:** Manual harvesting using crates during the third week of September.

**Vinification:** Grapes selection, de-stemming, selection of berries.

**Fermentation:** In a conic vat. The must is punched down for 30 days.

**Maturation:** In oak barrels for 18 months

**Colour:** Intense ruby red

**Nose:** Delicate and elegant with notes of berries and rose petals.

**Palate:** Fruity and full bodied, hints of spices, mineral. It has an harmonious and persistent finish.

**Alcohol:** 13,5 % vol.

**Serving Temperature:** 15° - 16° C

**Shelf Life:** 4/5 years

**Food Pairing:** Roasted meat, Braised and stewed meat with mushrooms, grilled meats, cheese.