



ROSSO FUMO

PINOT NOIR IGT VENETO

Authentic and completely personal interpretation of the Pinot Noir grape, through its cultivation at 600 m of altitude, in order to allow the territory to express itself without prejudices, without schemes.

The result is a red wine of excellent character and personality, intense and persistent to the nose with aromas of macerated berries, dried herbs and spicy notes.

Nervous on the palate and full, with elegant tannins.

Rosso Fumo, the volcano's Pinot Noir.

VINIFICATION & AGEING

Manual collection in crates during the third week of September.

Selection of bunches, destemming and selection of grapes.

The fermentation takes place in steel tanks and then in oak barrels of 30 hl, for 18 months.

DESCRIPTION

Ruby red color of good transparency and clarity, bright and consistent.

The nose reveals a beautiful bouquet of fresh red fruit, raspberry, wild strawberry, marasca cherry, cranberry, then floral of rosehip and violet. Spicy hints of black pepper in large grains and cloves. Notes of karkadè in infusion and, on the final, a hint of rhubarb.

The mouthfeel is enveloping, accompanied by delicate tannins and a nice play of juicy softness with savory and bitter notes.

Serve at 12/14 ° C.

FOOD PAIRING

- . Smoked deer-salami
- . Truffle Risotto
- . Lamb Carob with thyme
- . Sweet and sour Rabbit morsels.

STATISTIC OF THE VINEYARD

Area: Roncà, Verona

Grape: Pinot Noir 100%

Soil: volcanic

ASL: 580 meters

Exposition: south

Area Under Vines: 2,5 H.a

Vineyard Age: since 2003

STATISTIC OF VINIFICATION

Yield per Hectar: 80 q.li

Acidity: 5,3

pH: 3,40

Sugars: 1 g/l

Sulphites: 70 mg/l

Alcohol: 13% vol.

Production: 6600 bt

Fermentation Container: steel

Elevaton: 18 months on its yeasts in oak barrels

Longevity: 7/10 years