



ROSSO FUMO

PINOT NOIR IGT VENETO

Personal and authentic interpretation of the Pinot Noir grape, through its cultivation at 580 meters 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

Manual harvesting by small crates during the third week of September. Selection of the bunches and destemming.

Steel fermentation with performing weekly bâtonnage for 15 days, then aging in French Oak Barrels of 30hl, 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.

Serving Temperature: 12/14 °C

Longevity: 7/10 years

FOOD PAIRING

- . Smoked Venison Salami
- . Slice of Sopressa Vicentina DOP on Roasted Yellow Polenta
- . Truffle Risotto
- . Rack of Lamb with Thyme
- . Sweet and Sour Rabbit Morsels

STATISTIC OF THE VINEYARD

Area: Monte Calvarina, Verona

Grape: Pinot Noir 100%

Soil: volcanic

ASL: 580 meters

Exposition: south

Area Under Vines: 1,5 H.a

Vineyard Age: 20

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