



Area: Monte Calvarina, Verona

Grape: 100% Pinot Noir

Soil: volcanic

ASL: 580 meters

Exposure: south

Area Under Vines: 1.5 H.a

Vineyard age: 20 years

Yield per Hectar: 80 q.li

Acidity: 5,30

pH: 3.40

Sugars: 1,00 g/l

Sulphites: 70 mg/l

Alcohol: 13% vol.

Production: 6600 bt

Rosso Fumo

Pinot Nero

VINIFICATION

Manual harvesting by small crates during the third week of September. Selection of the bunches and destemming. The fermentation takes place in steel, performing daily manual fulling for 15 days, resulting in aging 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 PAIRINGS

Wine of great freshness and elegance. Intriguing in the combination of raw meat dishes and tasty fish.

- Smoked venison salami;
- Sopressa Vicentina PDO and Pancetta with pepper.
- Fassona tartare with truffle;
- Rack of lamb with thyme;
- Sweet and sour rabbit treats.



The chef's advice

Eel baked in the oven, with bay leaves and aromatic herbs, accompanied by soft polenta