

AMANDUM PINOT NERO

IGP Venezia Giulia 2016



Wine Profile

Variety
Pinot Nero from old vineyards

Vintage
2016

Denomination
IGP Venezia Giulia

Alcohol (%vol.)
11,5 % vol.

Residual sugar
Dry

Terroir
Dry and windy site on a stony gravel plain with reddish clay rich in iron oxide and aluminium.

Training system
Guyot

Pest control
Low environmental impact integrated pest management.

Yields
11000 lb/ha

Harvest period
Late September

Harvest method
Manual, in small crates

Vinification
The grapes are gently destemmed and lightly crushed. Fermentation takes place in steel tanks with frequent remontage over a period of about three weeks, to extract pigments and aroma from the grape skins. Then follows racking.

Ageing
The wine is aged for 30 months. The bottled wine is aged in thermo-conditioned rooms for a further six months.

Sensorial notes

Colour
The wine has a ruby red with garnet lines, very characteristic of the variety, of the area and the barrel ageing.

On the nose
Notes of small red berries (cherries, wild berries and cranberry) that are making their own way from the oak notes.

On the palate
On the palate is fresh with elegant and delicate tannins. Very pleasant with fruity notes that last long in the mouth.

Wine Pairing
Is suggested the pairing with pork filled with a sauce of prunes and wine (Pinot Noir) reductions or pork capocollo with Dijon's mustard, horseradish mayo and cream. Also very well paired with tagliatelle with a delicate pork ragù, or barley risotto with sausage and Savoy cabbage.

Serving Temperature
The wine needs to be opened a while before being served, to be poured at a temperature of 14°C. In balloon glasses.