



Casalforte

PINOT NERO



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| TIPOLOGIA VINO | Red still wine |
| DENOMINAZIONE | I.G.T. Veneto |
| UVAGGIO | 85% Pinot Noir 15% other grapes |
| ALCOOL (%VOL) | 13,5 %vol |
| ZUCCHERI RESIDUI | 4 g/litro |
| ACIDITÀ TOTALE | 5,1 g/litro |
| FORMATO | 750 ml |
| TEMPERATURA DI SERVIZIO | 16-18 °C |
| METODO DI PRODUZIONE | Manual harvest, cold grape maceration for 24h. Fermentation in steel vats, racking and malolactic fermentation. Finally aged in barriques for 6 months. |
| NOTE DI DEGUSTAZIONE | Casalforte Pinot Noir is a refined and elegant red wine with scents of berries and juniper on the nose and hints of vanilla and cinnamon. Its vibrancy and excellent length on the palate make it the ideal accompaniment to cured meats and roasted or grilled red meats. |



LUCA MARONI
03/2021

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VINTAGE: 2019