



CROCEVENTO PINOT NERO VENETO

INDICAZIONE GEOGRAFICA TIPICA

GRAPES AND VINEYARD

Production Area:

The vineyards are located in the northern area of Verona (Monti Lessini). Altitude 700/800 meters a.s.l.

Grape varieties:

Pinot Nero 100%

Vineyards details:

Vines 10 years old. Sun exposure North-South. Soil composition: marl (calcareous). Training system: Guyot. Vines density 6.500 cp/ha. Yield per ha: 6/7 tons. The entire estate is cultivated by organic viticulture. It also certified for its respect for biodiversity according to "bio-diversity friendly" criteria.

WINE MAKING AND AGEING

Harvest:

The grapes are hand-picked starting from the end of September to the beginning of October.

After a careful selection, the bunches are laid, one layer high, on boxes, to preserve them in perfect condition.

Vinification and Ageing:

The grapes are destemmed and pressed. The fermentation lasts 15/20 days at a controlled temperature of 20° C.

After the racking of the must the wine ages in barriques for 18 months. Then after bottling it is aged for 12 months before commercial release.

Vintage: 2017

Tasting notes: Light red in color, with orange shades. The bouquet brings to mind flavours of undergrowth, red fruits such as ripe cherry and plum. Silky and smooth.

Food pairings: It pairs well with important courses, with pasta seasoned or with a simple tomato sauce. Also perfect with white meat and fish such as tuna or swordfish.

Serving temperature:
16° - 18°C

TECHNICAL DETAILS

Alcohol content: 14,50% vol.
Total acidity: 5,50 gr/l
Dry extract: 28,00 gr/l
Residual sugar: 2,00 gr/l



750 ml

