



ALTÙRIS®

VIGNAIOLI IN TERRE DI CONFINE



PINOT NERO

PRODUCTION ZONE

Plains and hills close to Cividale del Friuli (NE Italy)

VARIETAL

Pinot Nero

GROWING SYSTEM

Guyot and Friuli single inverted

HARVEST PERIOD

September

WINEMAKING

The grapes are gently destemmed before crushing. The must thus obtained is left to ferment together with the skins at controlled temperature with frequent pumping over in order to extract colour and flavour. After racking, aging takes place in glass-lined cement tanks.

ALCOHOL

13% vol. average

COLOUR

Intense ruby red.

TASTING NOTES

A subtle and delicate aroma of red berries, especially red currant, also blackberries and raspberries. Very smooth in mouth accompanied by a great balance, richness and elegance.

SERVING TEMPERATURE

16-18 °C

SUGGESTED PAIRING

A versatile red that matches well country-style pasta and white meats. A pleasant companion for medium-aged cheeses.

AZIENDA AGRICOLA ALTÙRIS S.S.A.